

THE NATIONAL PROVISIONER

FEBRUARY 3 • 1945

Leading Publication in the Meat Packing and Allied Industries Since 1891



Bus
USED IN OVER 4000 PLANTS
to Protect and Beautify Surfaces Which Are
Constantly Exposed to Moisture Conditions

WET SURFACES NOW PAINTED WITH SAME RESULTS YOU'D GET WITH DRY

No longer is it necessary to dry out surfaces in order to get the protection and beauty of paint. Damp-Tex Enamel penetrates moisture and sticks to the under surface just as though it were perfectly dry. Damp-Tex quickly dries into a tough waterproof film that stays elastic for years regardless of repeated washings with soap and water. One coat of Damp-Tex usually covers. Resists corrosive gases and oxidation. Contains no turpentine or odor to taint foods. Eliminates bacterial and fungus growth.*

Damp-Tex is recommended for brine tank rooms, coolers, sausage and casing rooms, smoke houses, killing floors, or any room or equipment where brine, saturated atmosphere, low temperature or wet surfaces prevent the use of ordinary paint or enamel.

We suggest a trial order on our money-back guarantee of satisfaction. We will ship one gallon of Damp-Tex at \$4.95* or five gallons or more at \$4.85* per gallon. Freight allowed on five gallons or more. West of Rockies add 25c per gallon.

DAMP-TEX

The Enamel that Goes on Water-Soaked Surfaces

STEELCOTE MANUFACTURING CO.
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ST. LOUIS, MISSOURI

International Manufacturers of Paint, Varnishes, and Enamel
Canadian Manufacturers: Standard Paint & Varnish Co., Windsor, Ontario

*Pre-treated Damp-Tex 10c per gallon extra.



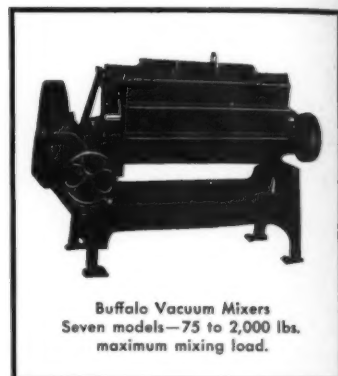
WHAT ARE YOU DOING about the Post-War Sausage Market?



Buffalo Self-Emptying Silent Cutters
Available in 200, 350, 600 and 800 lbs.
capacities.



Buffalo Grinders
Six models—1,000 to 15,000 lbs.
per hour capacity.



Buffalo Vacuum Mixers
Seven models—75 to 2,000 lbs.
maximum mixing load.

Sausage makers cannot hope to compete for business with obsolete production equipment or inferior products. Antiquated methods of cutting, grinding, mixing, or stuffing of sausage meat cannot produce the quality, emulsion yield, speed of production, time and labor savings, or profits made possible by modern BUFFALO quality sausage making machines. They have always been identified as pioneers and leaders in each progressive step of sausage making. Modern Buffalo machines help sausage makers produce the



Buffalo Leakproof Stuffers
Five models—100 to 500 lbs.
capacity.

highest quality products—with increased yield—at the lowest possible operating costs.

Whether you are interested in the present or post-war market, a Buffalo representative will be glad to survey your sausage making kitchen and make recommendations that will enable securing an improved quality and yield of product, at the least expense and with a minimum of labor and power consumption. Write for information about this service or for catalogs describing Buffalo Machines.

JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N. Y.

For over 75 years Manufacturers of a complete line of Quality Sausage Making Machinery
SALES AND SERVICE OFFICES IN PRINCIPAL CITIES

Buffalo



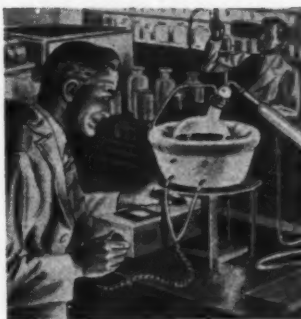
**QUALITY SAUSAGE
MAKING MACHINES**



Why many of America's largest users of Lecithin are specifying Centrol



● **Centrol is Lecithin** made by the Central Soya Company, one of the world's largest processors of soybeans—and for years one of the largest producers of bulk Lecithin. In keeping with the responsibility of such large production and wide use, Central Soya Lecithin is now being sold under its own name, CENTROL—a name that assures you of a Lecithin, laboratory-controlled from bean to finished product, by one organization.



● **It's not surprising** that more and more large users of Lecithin, after making comparative tests, are switching to Centrol. Its uniformity and high quality are the result of strict laboratory controls, modern methods and equipment, plenty of know-how. Four standard types for every use in the bakery, confectionery, meat-packing and other industries: Centrol (regular Lecithin), Centrol II (fluid, softer type), Centrol B (bleached), and Centrol B-2 (fluid-bleached).



● **Neutral in odor, light in color, bland in flavor**, Centrol is made from freshly extracted soybean oil which has been subjected to a special deodorizing process. Only select-quality yellow soybeans are used, dehulled prior to extraction to insure freedom from undesirable waxes in the finished product. Centrol is available in 25, 50, 125, 225 and 500 pound drums.

FREE! FOR COMPARATIVE TESTING. If you now use lecithin, mail coupon, today, for FREE sample of Centrol. See for yourself why some of America's largest users of Lecithin are now specifying CENTROL.

CENTROL LECITHIN

Laboratory-controlled from bean to finished product
A product of Central Soya Co., Inc., Ft. Wayne 2, Ind. • One of the world's largest soy processors... makers of Mel-K-Soy, Hi-Soy, Soywip
Canada Distributor: H. Lawton & Co., Toronto



THE CENTRAL SOYA COMPANY
Products Division Dept. F-25
Ft. Wayne 2, Indiana

Please send, without obligation, sample of Centrol Lecithin.

Name of Company _____

Address _____

City _____ State _____

Your name _____

Average yearly Lecithin consumption _____ lbs.

THE NATIONAL PROVISIONER

Volume 112

FEBRUARY 3, 1945

Number 5

Table of Contents

Analyze Cattle Ceiling Regulation.....	17
Maximum Price Table.....	17
Prices, Over-Riding Ceilings	16
Efficient Method of Handling Casings...	14
Limit Non-Inspected Kill	13
Define Lard Rationing Rules.....	29
AMI Plans "Closed Circuit" Program.	13
Deerfoot Wins "A" Award.....	21
Seize 50 Million Fake Red Stamps.....	13
A Page of New Equipment.....	31
Meat and Gravy.....	50
Up and Down the Meat Trail.....	23
Classified Advertising	49

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Embargo on Movement of Freight is Restored

A new four-day embargo on civilian freight movement to and from the Northeast went into effect at 12:01 a.m. February 3 and expires at 12:01 a.m. February 7.

The new order is considerably less drastic than the one which expired Monday night. It will apply to carload or less-than-carload freight consigned, reconsigned or to be reconsigned to Ohio, Pennsylvania, New York State, New Jersey, Maryland, Delaware, and in West Virginia and Virginia north of the line of the Chesapeake & Ohio Railroad, extending from Huntington, W. Va., to Potomac Yard, and to the District of Columbia. In Ohio, the embargo does not include lines of the Wabash railroad or the territory included within the switching limits of Cincinnati.

Railroads operating within the prescribed area will not be permitted to place cars for loading or sign or issue bills of lading for carload or less-than-carload freight at any point within the area during the period of the embargo. Traffic billed during the effective period of the embargo may not at any time be reconsigned to any point within or through the embargoed area.

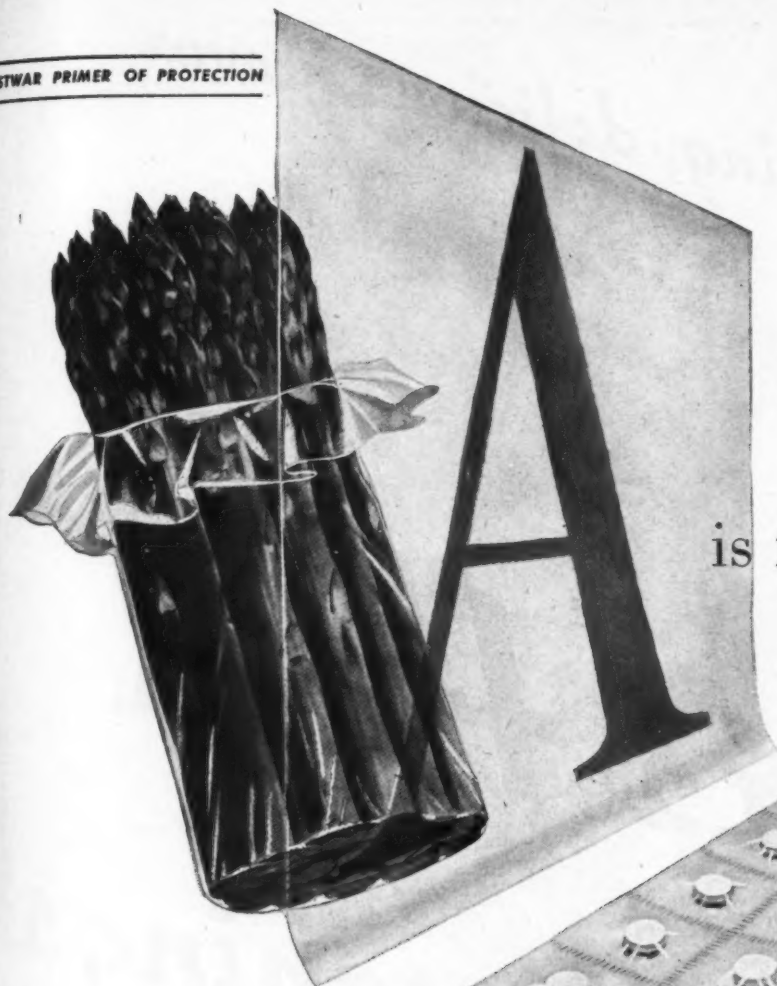
The only exceptions to the embargo are: carload traffic consigned to ports for export under ODT permits; traffic moving on government bills of lading issued by the Armed Services or on commercial bills of lading to Army or Navy Ordnance plants; plus any traffic certified as essential by proper officials of the Army, Navy, Marine Corps, Coast Guard, Maritime Commission, War Shipping Administration, Solid Fuels Administration, Petroleum Administration, War Food Administration or the War Production Board; shipments of coke and coal; and consignments loaded in tank cars.

Not that we wish to distress unduly any of you convention regulars, but we feel it our duty to point out that this is one of

the sights you may not be seeing in Chicago this year, unless the government unexpectedly rescinds its ban on conventions. It's sort of a "dream view" thus far, however, although the publicity department of the Congress hotel holds the opinion that it may become a reality this spring when the hostelry reopens its doors to civilian guests for the first time since July, 1942. The new management is faced with quite an assignment; for instance, it must find



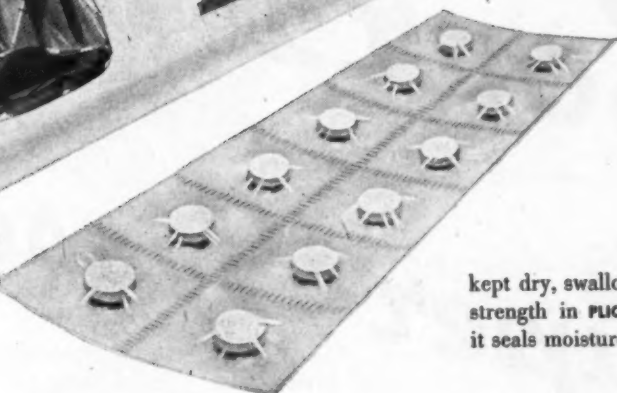
1,500 beds, 1,000 combination chests and desks, 2,500 lounge chairs and 4,000 lamps. And, if masculine bell hops are not available in adequate numbers, it solemnly avows that attractive young ladies, such as Miss Dawn Callaghan pictured here, will carry guests' luggage to their rooms.



is for Asparagus

kept garden-fresh, tender, succulent from grower to kitchen in **PLIOFILM** — because it seals moisture in!

and Aspirin, too



kept dry, swallowable and full strength in **PLIOFILM** — because it seals moisture out!

Here you have the two reasons why any moisture-sensitive meat product will sell *better* — after Victory — packaged in **PLIOFILM**.

It is the best packaging material yet discovered for keeping moisture in or out.

That's why every military aircraft engine made in America is now being moisture-guarded by **PLIOFILM**. Nothing else measures up to the job.

With peace, **PLIOFILM** will be available again for wrapping meat loaf, sausage and other moisture-sensitive, packing-house products—to protect quality, color and flavor.

That's why you should plan now to use **PLIOFILM** on your products to give them the finest protection known—*protection that promotes sales!* Pliofilm Sales Dept., Goodyear, Akron 16, Ohio.

Pliofilm

A PRODUCT OF GOODYEAR RESEARCH



Pliofilm—T.M. The Goodyear Tire & Rubber Company

For tempting, delicious flavor

Boat's Head Super Seasonings



THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.



Sure, miracles are around the corner, BUT—

When you get right down to it, the coming super-duper vacuum cleaners will still be used on the same, familiar rugs . . .

The "miracle" postwar cars will continue to take people to the same, old familiar haunts . . . the amazing, new home laundries will still do the family wash.

These products will do the same things for people they always did. BUT—with this important difference—they will do them better, more efficiently, more economically.

And that's a tip for your packaging business, too.

Will your products be packaged better? More efficiently? More economically?

Will your products be packaged more interestingly? Will people reach for your product in preference to the

one next to it? How will your containers really stack up in the new markets?

Many customers come to us with problems such as these. They want to keep their established brands ahead of competition. Many want a larger share of business. And, after all, who doesn't.

Why don't you get the latest available information?

Our experience in developing and providing the Services with new, ingenious containers may prove beneficial to you just as it has to many manufacturers. After all, devising new, better ways of packaging things has been our business for 43 years now.

Consult our representative or write to us direct. It may lead you to some stimulating, postwar ideas and plans.

AMERICAN CAN COMPANY

230 PARK AVENUE



NEW YORK 17, N. Y.



**HERE IS THE HEART OF
LOW-COST REFRIGERATION**

In aging and chill rooms...in storage areas...in *every* refrigeration application, the condensing unit is the heart of the system. Be sure to put G-E equipment in this vital spot in your postwar installations—it's the way to get reliable, economical operation.

—and here are the three reasons why!

1. Low operating costs. G-E Condensing Units are designed throughout to give maximum refrigerating capacity for minimum power costs.

2. Low maintenance costs. Compressor, motor and motor controls are G-E designed, G-E built for dependable refrigeration service with a minimum of service attention.

3. Long service life. G-E design, manufacture and testing combine to assure long, dependable life in G-E Condensing Units.

Three sound, convincing reasons why you should insist on G-E Condensing Units—and

here's a fourth. Your G-E distributor is a specialist with a thorough understanding of refrigeration problems in *your* field. He knows G-E equipment—and knows how to apply it to your specific problems.

Call on him when you plan your postwar installations of refrigeration equipment—or when you need replacements for worn-out equipment.

☆ **BUY...and hold...WAR BONDS** ☆

General Electric Company, Air Conditioning and Commercial Refrigeration Divisions, Section 5822, Bloomfield, New Jersey.

GENERAL  ELECTRIC

Tune in: The "G-E HOUSE PARTY" every afternoon Monday through Friday, 4 p. m., E W T, C B S... The "G-E ALL-GIRL ORCHESTRA," Sundays, 10 P. M., E W T, N B C... "THE WORLD TODAY" News, Monday through Friday, 6:45 P. M., E W T, C B S



JUST LIKE A FRISKY COLT

You've got to control it or it gets out of hand. It's the same with flavor—You've built up a volume of business through a reputation for fine flavor, but if it gets out of hand—watch out!

Let the Stange Staff of taste experts show you how you can **control** the flavor of your products with who isn't in the food processing business, take advantage of Stange's 40 years of research and experience in producing the highest quality food seasonings. Three factors made Stange leadership possible:

1. The Stange exclusive method of extracting the full flavor from natural spices.
2. The Stange-developed technique of **blended** seasonings.
3. The Stange-standardized strength, purity and natural flavors all under **laboratory control**—your constant protection for uniformity.

Cream of Spice seasonings give you flavor control—through our laboratory control—in a concentrated, easy-to-use form that never varies, that dissolves instantly, and that eliminates excessive mixing. Take the "guess work" out of your seasoning operation this easy, Stange way.

We Tell All

In the new Stange Booklet "Forty Years of Stange Progress"—thirty two pages of facts on the exclusive Stange process of natural spice extraction and Certified Food colorings. Write for your free copy today.

THE STANGE TECHNICAL STAFF of the country's finest experts will help you develop your own "secret ingredients", a fixed flavor spice formula, tailor made for you and you alone, that requires no further blending in your plant. Ask your Stangerepresentative for full details.

Stange's

CREAM OF SPICE

• **WM J. STANGE CO.**
2530 W. MONROE ST. CHICAGO 12, ILL.

SEASONINGS

SAVE MANPOWER . . . SPEED HANDLING

the way thousands of others have done

You may be wasting time, manpower and money in your plant through your present methods of raising or moving loads from one story to another—or from floor level to machine heights. Possibly you also have a tough lifting problem in the loading and unloading of freight cars and trucks.

These are all jobs that Oildraulic Elevators or Levelators can do for you . . . and with a speed and efficiency you never thought possible. Just ask any Oildraulic user in your industry (names furnished on request) about their experience with this modern elevating equipment.

Installation Simple

There's nothing complicated about getting an Oildraulic Elevator or Levelator in place and ready to start work for you. Because the car is "pushed up" by means of a hydraulic jack instead of being "pulled" up from above, the usual elevator penthouse is entirely eliminated . . . heavy load bearing side-wall structures are reduced . . . a special machine room is not required.

Send in the coupon below for complete data. And, if you're planning a new building or an addition, be sure to ask your architect to consider Oildraulic Elevators and Levelators in drawing up his specifications.

-MAIL COUPON FOR COMPLETE DATA

ROTARY LIFT CO.,
1006 Kansat St., Memphis (2), Tenn.

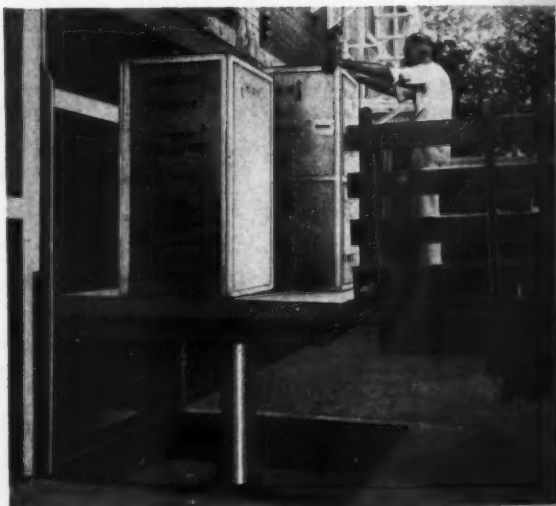
Please send your booklet on:

☐ Oildraulic Elevators
☐ Oildraulic Levelators

NAME.....
ADDRESS.....
CITY..... STATE.....



OILDRAULIC ELEVATORS offer these definite advantages for two, three and four story service: smooth operation, accuracy of landing stops, dependability, safety, and low maintenance expense.



OILDRAULIC LEVELATORS can be "tailor made" to fit almost any lifting job. Used as above, these shorter travel hydraulic elevators eliminate the need for ramps and loading docks.

ROTARY LIFT COMPANY

— REPRESENTATIVES IN ALL KEY CITIES, CANADA AND MEXICO —

1006 KANSAS STREET • MEMPHIS, TENNESSEE

CAN YOU MATCH THIS ACCURACY IN MAKING UP FORMULAS?

"TO AVOID 'OFF-FLAVORS' in our sweet pickle formulas, caused by errors in measuring salt, we use Lixate brine. Repeated laboratory analyses of our pickle formulas show that errors now are practically non-existent."

Newton B. Miller

New York Plant
SUPT. NEWTON B. MILLER
Stahl-Meyer Inc., New York, N. Y.

*Quick Check on the
Superiority of
Free-Flowing
Lixate Brine*

✓ **100% SATURATION AT ALL TIMES**
—One gallon always contains 2.65 lbs. of salt. A definite volume of Lixate brine always supplies a definite quantity of salt.

✓ **FREE FROM IMPURITIES**—Lixate brine is not only free from suspended impurities but is bacteriologically and chemically pure beyond the requirements of pure food authorities.

✓ **ECONOMY IN PRODUCTION**—Entirely automatic in operation, the Lixator produces perfect brine from economical Sterling Rock Salt. Because salt waste in handling, spills, and dissolution in storage is eliminated, Lixate users report savings up to 20%.



SALT SAVINGS

Above you see the Lixator in use at Stahl-Meyer Inc., New York City. Lixators are made in numerous models and sizes to meet any space limitations and any brine requirements. Custom-built Lixators are also supplied to meet unusual conditions.



SAVE TIME AND LABOR

Flow sheet above shows a typical Lixator installation. Piped to wherever it is needed, free-flowing Lixate brine saves the time and labor of transporting dry salt and mixing brine.

The LIXATE Process
Reg. U. S. Pat. Off.
for making brine

INTERNATIONAL SALT COMPANY, INC.
Scranton, Pa.



Salty Says:

FREE BOOKLET GIVES YOU ALL THE FACTS!

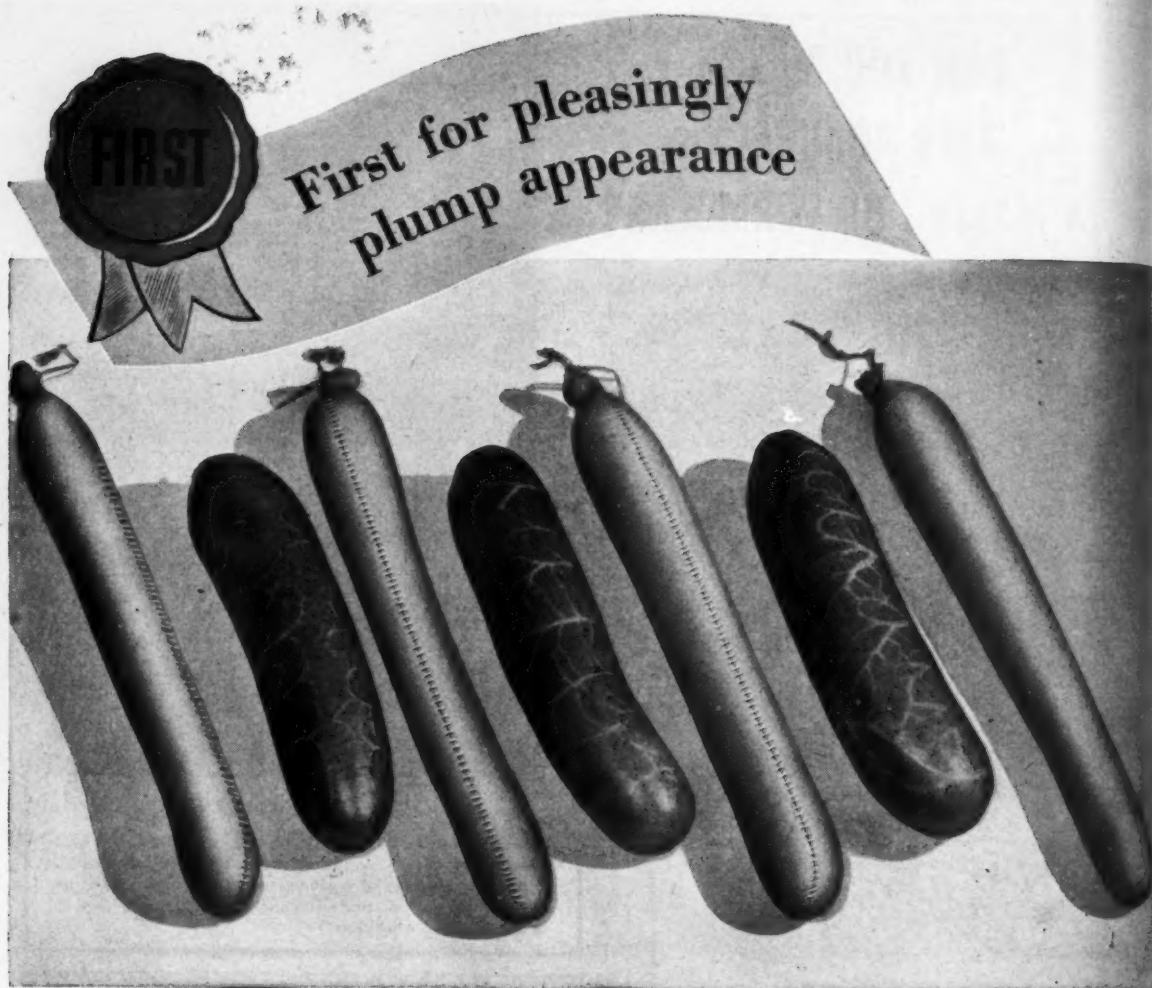
Explains the Lixate Process in complete detail and shows many Lixator installations which are cutting costs, increasing efficiency, and contributing to improved products in numerous industries. Also contains a special 38° F. brine table for use in connection with meat curing cellars.

International Salt Company, Inc.
Dept. NP2, Scranton, Pa.

☐ Send free copy of "The Lixate Process for Making Brine."

☐ Have your field engineer call.

Name _____
Firm _____
Street _____
City _____ State _____



Armour's *Natural* Casings

The natural shapes of Armour's casings lend themselves to a more plump, more inviting appearance—one of the most potent selling factors for sausages. Careful selection for uniform size, careful grading for uniformity of strength and texture, and careful inspection for quality help you achieve

sausages with that plump, well-filled appearance...and without costly waste and breakage.

Your nearest Armour Branch or Plant will give you the utmost assistance in providing you with these fine, natural casings within the limits of the available supply.

ARMOUR and Company

WFA TO LIMIT KILL BY NON-FEDERALLY INSPECTED PACKERS

AFTER OES Director Fred M. Vinson this week authorized the War Food Administration and Defense Corporation to establish limits on the total slaughter of livestock on which subsidy payments will be made to any non-federally inspected slaughterer, WFA announced that it has been working on a plan to restrict the operations of such packers.

WFA said that the volume on which non-federally inspected packers will be paid subsidies in 1945 will be limited to certain percentages of the weights on which they received subsidies in 1944. Percentages for individual slaughterers will be determined by the War Food Administrator.

WFA indicated that non-federally inspected slaughterers will not be entitled to a subsidy payment for any accounting period on a greater weight of cattle and calves than the quantity on which they collected subsidy for a corresponding period in 1944, or on more than 70 per cent of the weight of hogs on which they collected a subsidy in the like period last year. WFA said that the percentage to be set for hogs is in keeping with lighter supplies available this year.

Details in Formulation

The War Food Administration and the Defense Supplies Corporation are now developing details incident to placing this plan in operation and packers will be notified as to the effective date as it applies to them.

Large percentages of federally inspected production of beef and pork are now being reserved for procurement by the armed forces and other government agencies through set-aside orders. In addition, a substantial proportion of the total supply of veal also is being acquired by government agencies through voluntary offers and priorities.

Increases in set-aside percentages are imminent, however, because despite acquisition of large quantities of meat, government requirements are not being met. WFA stated that experience has shown that as set-aside percentages increase, the proportion of animals slaughtered by non-federally inspected plants also increases and supplies available to government agencies are correspondingly reduced.

This tendency, particularly evident since November, 1944, also has resulted in making less meat available for civilian use, because non-federally inspected plants, killing larger quantities, cannot ship their meat in interstate commerce. With relatively lighter supplies of live-

stock going to federally inspected slaughterers, shortages have developed in areas normally supplied by federally inspected slaughterers.

Director Vinson's order said that in cases where a slaughterer did not claim livestock slaughter payments for a particular period in 1944, or in cases where a percentage limitation would impose an exceptional hardship, the War Food Administrator may prescribe the base period volume of slaughter for purposes of the order.

50 Million Counterfeit Red Stamps Are Seized

Seizure in Chicago of 50,000,000 counterfeit red ration stamps recently—enough to buy all civilian rationed beef in the United States for one week—caused Price Administrator Chester Bowles to advise storekeepers, restaurant operators and housewives to be on the alert for the activities of gangsters in this new field.

"Prompt action of our OPA enforcement agents in Chicago quickly stopped a newly developed activity that would have endangered the entire meat rationing program," Bowles said. "This is the first indication of big-time racketeer operations in red ration stamps."

The stamps seized consisted of loose sheets of red stamps numbered T5, U5, V5, W5 and X5, all of which are now good. They were reported being offered for sale at \$5 a thousand. The lot would thus have brought \$2,500,000 had they been sold. Attempts were being made to sell them to restaurants and stores, but it was believed only a few had been disposed of.

TO PRODUCE FEWER TRUCKS

Motor truck production for civilian purposes has been cut back by the War Production Board because of manpower shortages, tire scarcities and increased military demands for trucks. The revised program for the first six months of 1945 calls for 120,278 commercial trucks of all types compared with 133,410 originally scheduled. WPB officials have indicated that the reduced rate will continue during the second half of the year.

ARMY BEEF RELEASED

WFA officials at Los Angeles announced January 24 that 1,000,000 lbs. of beef, previously earmarked for Army use, had been released for civilian distribution in southern California. The action was recommended, it was said, because beef was being allocated to the Army faster than it could be handled. About 11,000 lbs. of beef was similarly released in the San Francisco area.

Educational Program Plans Go to Packers Via Piped Broadcast

Meat packers and their sales representatives in 160 cities from coast to coast will listen February 10 to a special meat educational message, piped to them over telephone wires from Chicago and Hollywood, Calif.

Speakers will be Wesley Hardenbergh, president of the American Meat Institute; John Holmes, chairman of the Institute's advertising policy committee; R. A. Rath and Don Smith, chairman and vice chairman, respectively, of the Institute's advertising planning committee, and William Bendix, star of the Institute's popular Sunday evening Blue Network coast to coast radio presentation, "The Life of Riley," which recently celebrated its first year on the air.

The purpose of this specially arranged piped message (technically termed a closed circuit broadcast), which will be heard in studios of the Blue Network system at meetings arranged by city chairmen, is to acquaint meat packers and their staffs with the Institute's new promotional plans of the meat educational program, which is now in its fifth year.

TECHNOLOGISTS ELECT

At the recent annual election of officers of the Great Lakes Section, Institute of Food Technologists, Dr. J. A. Dunn of the Diamond Crystal Salt Co.,



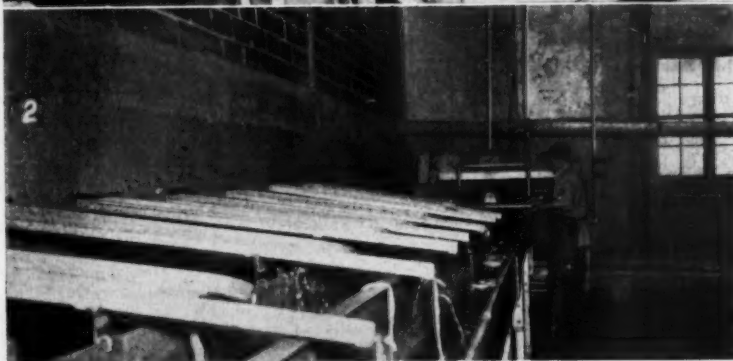
J. A. DUNN



J. C. SANFORD

St. Clair, Mich., was elected secretary of the organization and James C. Sanford, technical director of Basic Food Materials, Inc., was chosen treasurer of the group.

Members of the Institute include executives, chemists, research men and others who have organized for mutual effort in furthering the advancement of the food field and production of food products.



Handling Casings With Less Labor, More Speed

CLEANING, grading, salting, casing and drying hog casings is now a continuous operation—requiring only one day instead of eight to ten—at the plant of Cudahy Bros. Co., Cudahy, Wis. The firm has recently remodeled its hog casing facilities, installing fresh cleaning, conveying and wringing equipment, so that the whole process is mechanized to a great degree.

Hog casing preparation at the Cudahy Bros. plant now requires seven fewer employees to handle the casings from 500 to 600 hogs per hour than were needed when the fermentation system was used. The saving in manpower is very important at the present time.

The very offensive odors which accompany the fermentation process have been eliminated under the new system. The casing department is now a "good neighbor" to the rest of the plant and the employees find that working conditions are much more desirable.

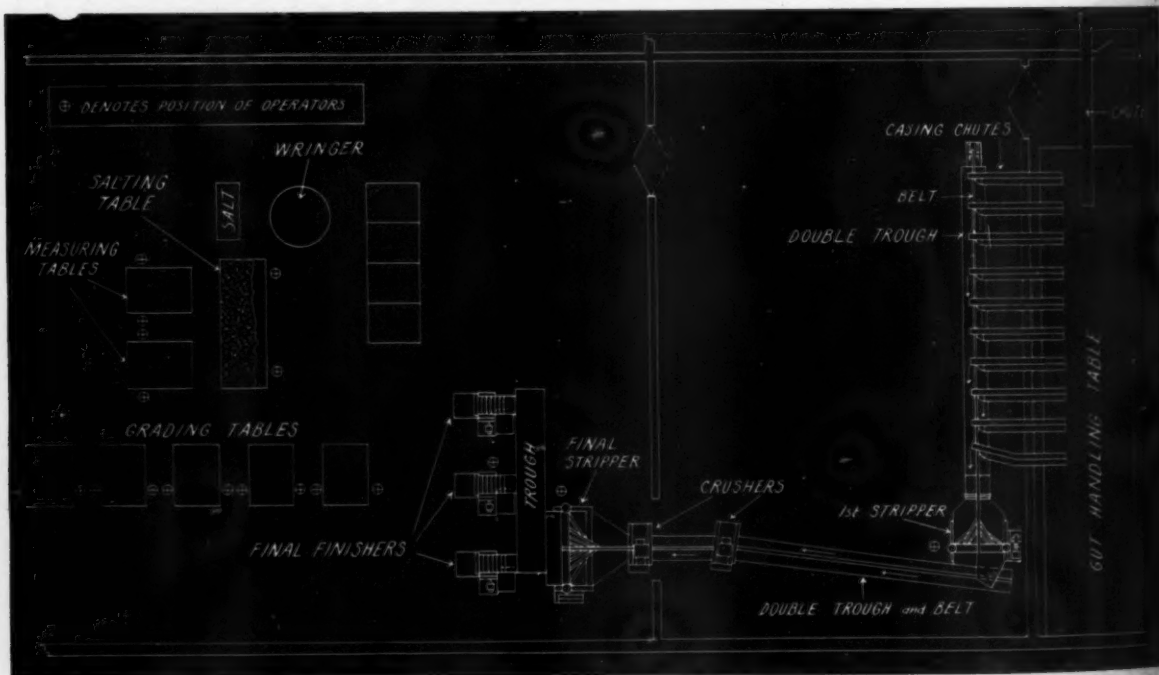
As workmen become proficient in the use of the equipment maximum yields are expected.

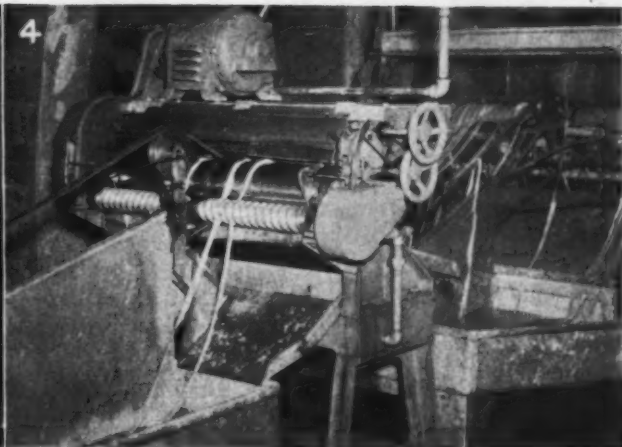
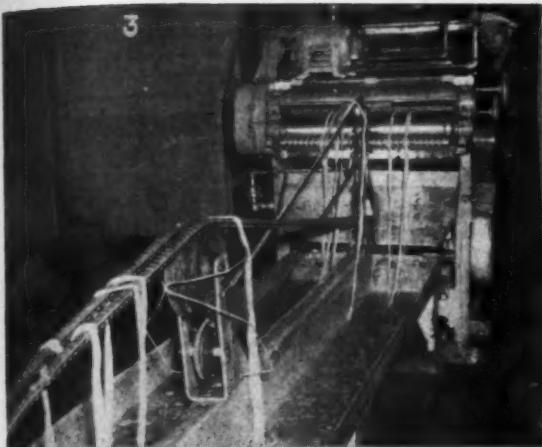
The floor plan and photographs on these pages show how the Cudahy Bros. setup works. Operations are carried on in three rooms. The cleaning line is L-shaped.

FROM START TO FINISH

(Pictures on pages 14, 15 and 28.)

(1) Pulling the hog casings. (2) Double chutes from table carry casings through wall to double trough and belt leading to first stripper. (3) Casings move to crusher (4) via double belt and trough and then to final stripper (5). From trough in foreground (6) the casings are fed into finishing machines. They are then graded (7), measured (8) and salted (9). The hams are dried in the centrifugal wringer shown in (10).





The small casings are pulled at the table (in the room at left on floor plan) and placed in double chutes to slide through the wall into the next room. Approximately one half the length of the casing slides down one side of the chute (see Photo 2) and the other half down the other side. As a result, the

casing lands at the bottom across a flat belt running between a double trough leading to the first stripping machine. The troughs contain water and the casings flow in it (partially impelled by the belt) to the first stripper. The belt is driven from the lower roll of the initial stripper.

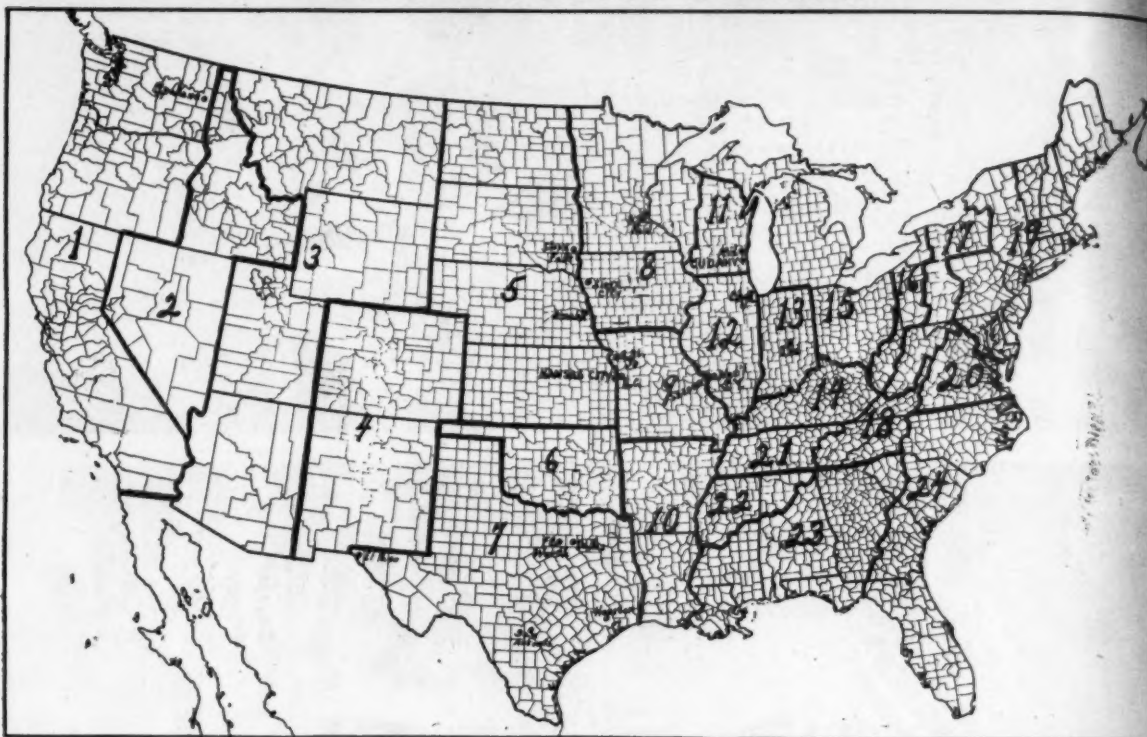
One employe works at this machine, putting the casings through the 8 in. by 48 in. rollers to remove the manure. The rolls move at 10 rpm. From the first stripper the casings are carried by a double V-log belt, which moves at a speed of 18 ft. per minute, down a

(Continued on page 28.)



RANGES OF LIVE CATTLE PRICES, OVER-RIDING CEILINGS AND STANDARD YIELDS

(Bold face figures at head of each market range show over-riding ceiling.)



Grades	Zone 1		Zone 2		Zone 3		Zone 4		Zone 5		Zone 6	
	MAX.	MIN.	MAX.	MIN.	MAX.	MIN.	MAX.	MIN.	MAX.	MIN.	MAX.	MIN.
Choice	\$17.60	\$16.10	\$17.35	\$15.85	\$17.00	\$15.50	\$16.60	\$15.10	\$16.40	\$14.90	\$16.40	\$14.90
Good	16.45	14.95	16.20	14.70	15.75	14.25	15.35	13.85	15.15	13.65	15.15	13.65
Commercial	13.70	12.20	13.45	11.95	13.00	11.50	12.60	11.10	12.40	10.90	12.40	10.90
Utility	11.65	10.15	11.40	9.90	11.00	9.50	10.60	9.10	10.40	8.90	10.40	8.90
Canners & Cutters	8.80	7.30	8.55	7.05	8.25	6.75	7.85	6.35	7.65	6.15	7.65	6.15
Bologna Bulls	10.15	8.65	9.90	8.40	9.50	8.00	9.10	7.60	8.90	7.40	8.90	7.40
Zone 7		Zone 8		Zone 9		Zone 10		Zone 11		Zone 12		
\$17.25		\$17.55		\$17.55		\$18.00		\$17.80		\$17.80		
Choice	\$16.25	\$14.75	\$16.35	\$15.05	\$16.55	\$15.05	\$17.00	\$15.50	\$16.80	\$15.30	\$16.85	\$15.35
Good	15.00	13.50	15.35	13.85	15.35	13.85	15.75	14.25	15.55	14.05	15.60	14.10
Commercial	12.25	10.75	12.60	11.10	12.60	11.10	13.00	11.50	12.80	11.30	12.85	11.35
Utility	10.25	8.75	10.60	9.10	10.60	9.10	10.75	9.25	10.80	9.30	10.85	9.35
Canners & Cutters	7.50	6.00	7.85	6.35	7.85	6.35	8.00	6.50	8.05	6.55	8.10	6.60
Bologna Bulls	8.75	7.25	9.10	7.60	9.10	7.60	9.25	7.75	9.30	7.80	9.35	7.85
Zone 13		Zone 14		Zone 15		Zone 16		Zone 17		Zone 18		
\$17.95		\$16.15		\$16.30		\$16.40		\$16.45		\$16.45		
Choice	\$16.95	\$15.45	\$17.15	\$15.65	\$17.30	\$15.80	\$17.40	\$15.90	\$17.45	\$15.95	\$17.45	\$15.95
Good	15.70	14.20	15.90	14.40	16.05	14.55	16.15	14.65	16.20	14.70	16.20	14.70
Commercial	12.95	11.45	13.10	11.60	13.30	11.80	13.40	11.90	13.45	11.95	13.45	11.95
Utility	10.95	9.45	11.10	9.60	11.25	9.75	11.25	9.75	11.40	9.90	11.40	9.90
Canners & Cutters	8.20	6.70	8.35	6.85	8.45	6.95	8.45	6.95	8.60	7.10	8.65	7.15
Bologna Bulls	9.45	7.95	9.60	8.10	9.75	8.25	9.75	8.25	9.90	8.40	9.90	8.40
Zone 19		Zone 20		Zone 21		Zone 22		Zone 23		Zone 24		
\$18.60		\$18.60		\$18.15		\$18.30		\$18.45		\$18.60		
Choice	\$17.60	\$16.10	\$17.60	\$16.10	\$17.15	\$15.65	\$17.30	\$15.80	\$17.45	\$15.95	\$17.60	\$16.10
Good	16.30	14.80	16.30	14.80	15.90	14.40	16.05	14.55	16.15	14.65	16.30	14.80
Commercial	13.55	12.05	13.55	12.05	13.10	11.60	13.25	11.75	13.35	11.85	13.50	12.00
Utility	11.55	10.05	11.25	9.75	10.85	9.35	10.95	9.45	11.05	9.55	11.20	9.70
Canners & Cutters	8.70	7.20	8.40	6.90	8.10	6.60	8.20	6.70	8.30	6.80	8.45	6.95
Bologna Bulls	10.05	8.55	9.75	8.25	9.40	7.90	9.50	8.00	9.60	8.10	9.75	8.25
Chicago		Hous., Dallas, Fl. Wch. El Paso, San Antonio		Indianapolis		Kans. City, Om., St. Paul, St. Joe		St. Paul		Milwaukee Cudahy		
\$18.00		\$17.35		\$18.05		\$17.65		\$17.70		\$17.90		
Choice	\$17.00	\$15.50	\$16.35	\$14.85	\$17.05	\$15.55	\$16.65	\$15.15	\$16.70	\$15.20	\$16.90	\$15.40
Good	15.75	14.25	15.10	13.60	15.80	14.30	15.35	13.85	15.35	13.85	15.65	14.15
Commercial	13.00	11.50	12.35	10.85	13.05	11.55	12.60	11.10	12.60	11.10	12.90	11.40
Utility	11.00	9.50	10.35	8.85	11.05	9.55	10.60	9.10	10.60	9.10	10.90	9.40
Canners & Cutters	8.25	6.75	7.60	6.10	7.85	6.35	7.85	6.35	7.85	6.35	8.15	6.65
Bologna Bulls	9.50	8.00	8.85	7.35	9.55	8.05	9.10	7.60	9.10	7.60	9.40	7.90
Ntl. Stk. Yds.		St. Louis		Sioux Falls		Spokane		STANDARD DRESSED CARCASS YIELDS				
\$17.90		\$17.90		\$17.55		\$18.00		Dressed Carcass Yield Percent				
Choice	\$16.90	\$15.40	\$16.90	\$15.40	\$16.55	\$15.05	\$17.00	\$16.10	Grade			
Good	15.65	14.15	15.65	14.15	15.30	13.80	16.80	14.80	Choice	61		
Commercial	12.90	11.40	12.90	11.40	12.55	11.05	13.55	12.05	Good	58		
Utility	10.90	9.40	10.90	9.40	10.55	9.05	11.50	10.00	Commercial	56		
Canners & Cutters	8.15	6.65	8.15	6.65	7.80	6.30	8.65	7.15	Utility	54		
Bologna Bulls	9.40	7.90	9.40	7.90	9.05	7.55	10.00	8.50	Canner & Cutter	46		
									Bologna Bulls	53		

ALL CATTLE AND CALVES must be weighed for sale. The day of weighing determines the date of sale.

RANGES of live cattle prices apply at each slaughtering plant located within the applicable zone or market and include expenditures for freight, feeding and bedding, but exclude brokerage, commissions or yardage.

OVER-RIDING CEILING applicability is determined by the zone or market where the lot is weighed for sale. Sellers must pay any expenses for transportation to the point of weighing. However, the purchaser may pay, in addition to the over-riding ceiling, a service charge to an order buyer who makes the purchase in the slaughterer's name. Moreover, the buyer may pay transportation charges from the point of weighing to his plant.

TOTAL COST of cattle shall include charges actually paid for transportation to the establishment where the cattle are slaughtered, including charges for feeding, watering and bedding. Do not include in transportation cost

charges for transportation from a point within the corporate limits of, or the zone adjacent to, and commercially a part of, the same municipal corporation in which the establishment is located. Do not include in cost of transportation the cost of transport facilities owned or operated by the slaughterer and used for hauls of 25 miles or less, one way. If the slaughterer's own facilities are used for hauls longer than 25 miles, one way, he must include in his cost of cattle the equivalent common carrier rate for such hauls. Do not include in cost of cattle, commissions or shrinkage.

AN ALLOWANCE for the actual cost of railroad freight may be deducted from the cost of cattle slaughtered in any establishment east of a line following the eastern side of Lake Michigan, the eastern boundary of Indiana, and the Ohio and Mississippi Rivers, to the Gulf of Mexico. This allowance shall be computed separately for the cattle purchased in each market, and shall amount to no more than 80 per cent of the actual cost of railroad freight paid on such cattle, not to exceed forty-five cents (\$0.45) per cwt. alive from any one market.

New Cattle Ceiling Regulation Analyzed; Slaughter of Top Grades is Limited

ALTHOUGH all packers slaughtering cattle and calves should study the details of the new Maximum Price Regulation 574, as well as Revised Regulation No. 3 issued by the Defense Supplies Corporation, some of the highlights of MPR 574 are presented on this and the facing page for handy day-to-day use. Major points of DSC No. 3, Revised, were analyzed in THE NATIONAL PROVISIONER of January 27, page 12.

The map and table on the facing page show:

- (1) Cattle price zones and markets (map); 2) Over-riding ceilings for all zones and markets; 3) Ranges of live cattle prices for all zones and markets; 4) Table of standard dressed carcass yields.

The table at the bottom of this page shows maximum permissible average prices to be used by small slaughterers (subject to provisions of Section 11) in determining drove compliance.

Simply stated, MPR 574 provides:

1.—An over-riding ceiling on live cattle and calves for each of 24 zones and 10 market centers. This ceiling—the top figure above which no cattle of any grade can be bought or sold—is uniformly \$1 above the top of the range price for Choice cattle for all zones and markets. The over-riding ceiling will be reduced 50c per cwt. on July 2, 1945. Violators of the over-riding ceiling are subject to criminal penalties, civil enforcement actions and suits for damages provided by the Emergency Price Control Act.

2.—A maximum limit on the amount which a slaughterer may pay for all

LIMITS ON GOOD AND CHOICE SLAUGHTER VARY BY SECTIONS

In Order No. 1 to MPR 574, effective February 1, OPA established limits on the volume of Good and Choice cattle (dressed carcass basis) which may be killed by a slaughterer and delivered as meat during the February and March accounting periods. In the order OPA set up the maximum percentages of dressed carcass weight of beef of all grades produced from slaughter of cattle in each accounting period which may grade Good and Choice.

The zones and maximum percentages are as follows:

ZONE A: 75 PER CENT. This zone includes all states west of and including Montana, Wyoming, Colorado, New Mexico and that part of Texas which is south of 32nd parallel and west of the 103d meridian.

ZONE B: 75 PER CENT. This zone includes all states east and north of and including North Dakota, South Dakota, Nebraska, Kansas, Missouri, Kentucky and Virginia, including the District of Columbia.

ZONE C: 50 PER CENT. This zone includes all states south of and including Oklahoma, Arkansas, Tennessee, North Carolina and that part of Texas not in Zone A.

See page 18 for more information on the application of limitation order.

the cattle he slaughters during a monthly accounting period. This is called "drove compliance." There are two methods of determining drove cost compliance. Packers who violate maximum drove cost limitations are subject to criminal penalties, civil enforcement actions and suits for damages provided by the Emergency Price Control Act, as well as subsidy penalties imposed by DSC under its regulation.

3.—For issuance of administrative orders to control the maximum percentages of Good and Choice cattle, on a dressed weight basis, which may be slaughtered or delivered as meat during a slaughterer's monthly accounting period. See center column for percentages.

4.—The regulation also incorporates, with revised prices, the Joint Order issued by OPA and WFA on December 18, 1943. This joint order certified to the Defense Supplies Corporation the maximum and minimum cattle prices, by grades, for each of the zones and market areas for the purpose of subsidy payments.

For determining drove compliance—the maximum amount which a slaughterer may pay for all of the cattle he handles over a month's time—slaughterers are divided into two groups:

LARGE SLAUGHTERERS: Any slaughterer killing 50,000 lbs. or more, live weight, of cattle and calves during a monthly accounting period, must calculate his maximum permissible cost of cattle on the same basis as he now computes his maximum cost for establishing eligibility for subsidy payments. He must report the dressed carcass

TABLE OF MAXIMUM PERMISSIBLE AVERAGE PRICES FOR SMALL SLAUGHTERERS

Zones and Markets	For yield of									
	50% Per cwt.	50% Per cwt.	50% Per cwt.	50% Per cwt.	50% Per cwt.	50% Per cwt.	50% Per cwt.	50% Per cwt.	50% Per cwt.	50% Per cwt.
Zone 1	\$15.30	\$15.05	\$14.80	\$14.55	\$14.30	\$14.05	\$13.80	\$13.55	\$13.30	\$13.05
2	15.05	14.80	14.55	14.30	14.05	13.80	13.55	13.30	13.05	12.80
3	14.80	14.55	14.30	14.05	13.80	13.55	13.30	13.05	12.80	12.55
4	14.55	14.30	14.05	13.80	13.55	13.30	13.05	12.80	12.55	12.30
5	14.30	14.05	13.80	13.55	13.30	13.05	12.80	12.55	12.30	12.05
6	14.05	13.80	13.55	13.30	13.05	12.80	12.55	12.30	12.05	11.80
7	13.80	13.55	13.30	13.05	12.80	12.55	12.30	12.05	11.80	11.55
8	13.55	13.30	13.05	12.80	12.55	12.30	12.05	11.80	11.55	11.30
9	13.30	13.05	12.80	12.55	12.30	12.05	11.80	11.55	11.30	11.05
10	13.05	12.80	12.55	12.30	12.05	11.80	11.55	11.30	11.05	10.80
11	12.80	12.55	12.30	12.05	11.80	11.55	11.30	11.05	10.80	10.55
12	12.55	12.30	12.05	11.80	11.55	11.30	11.05	10.80	10.55	10.30
13	12.30	12.05	11.80	11.55	11.30	11.05	10.80	10.55	10.30	10.05
14	12.05	11.80	11.55	11.30	11.05	10.80	10.55	10.30	10.05	9.80
15	11.80	11.55	11.30	11.05	10.80	10.55	10.30	10.05	9.80	9.55
16	11.55	11.30	11.05	10.80	10.55	10.30	10.05	9.80	9.55	9.30
17	11.30	11.05	10.80	10.55	10.30	10.05	9.80	9.55	9.30	9.05
18	11.05	10.80	10.55	10.30	10.05	9.80	9.55	9.30	9.05	8.80
19	10.80	10.55	10.30	10.05	9.80	9.55	9.30	9.05	8.80	8.55
20	10.55	10.30	10.05	9.80	9.55	9.30	9.05	8.80	8.55	8.30
21	10.30	10.05	9.80	9.55	9.30	9.05	8.80	8.55	8.30	8.05
22	10.05	9.80	9.55	9.30	9.05	8.80	8.55	8.30	8.05	7.80
23	9.80	9.55	9.30	9.05	8.80	8.55	8.30	8.05	7.80	7.55
24	9.55	9.30	9.05	8.80	8.55	8.30	8.05	7.80	7.55	7.30
Chicago	\$14.00	\$13.75	\$13.50	\$13.25	\$13.00	\$12.75	\$12.50	\$12.25	\$12.00	\$11.75
Texas market (includes only Houston, Dallas, Ft. Worth, El Paso and San Antonio)	13.95	13.70	13.45	13.20	12.95	12.70	12.45	12.20	11.95	11.70
Indianapolis	14.65	14.40	14.15	13.90	13.65	13.40	13.15	12.90	12.65	12.40
Kansas City, Omaha, Sioux City, St. Joseph	14.20	14.00	13.75	13.50	13.25	13.00	12.75	12.50	12.25	12.00
St. Paul	14.25	14.00	13.75	13.50	13.25	13.00	12.75	12.50	12.25	12.00
Wisconsin market (includes only Milwaukee and Cudahy)	14.50	14.25	14.00	13.75	13.50	13.25	13.00	12.75	12.50	12.25
National Stock Yards, St. Louis	14.50	14.25	14.00	13.75	13.50	13.25	13.00	12.75	12.50	12.25
Sioux Falls	14.15	13.90	13.70	13.45	13.20	12.95	12.70	12.45	12.20	11.95
Spokane	15.20	14.95	14.65	14.40	14.15	13.90	13.65	13.40	13.15	12.90

weight of the beef produced, by grades, during the monthly accounting period; calculate the equivalent live weights, by grades, using the dressed carcass yields prescribed in the regulation; and then multiply these equivalent live weights by the maximum prices applicable to the zone or market where the slaughtering plant is located. The total cost of cattle, including any transportation charges paid by the slaughterer, must not exceed the sum of the permissible payments determined in the method described.

Here is an illustration of this method of calculating compliance:

Assume that a slaughterer, located in Chicago, kills 100 cattle during the accounting period. Assume that none of these cattle was purchased more than 30 days before slaughter and none was "Club" cattle. Assume, also, that when graded, there were 28 Choice carcasses, 32 Good carcasses and 40 Commercial carcasses. The dressed weights are divided by the standard yields and multiplied by 100 to determine the equivalent live weights, by grades. These live weights are then multiplied by the applicable maximum prices. The calculations are as follows:

No. Cattle	1	2	3	4	5	6
Dressed Standard						
and grade wt. lbs.	Yields	Live wt.	Max. Prices	Col. 4	Col. 5 x	Col. 6
Choice, 28	17,080	.61	28,000	17	\$ 4760	
Good, 32	18,560	.58	32,000	15.75	5040	
Commer. 40	22,400	.56	40,000	13	5200	

Maximum permissible cost. \$15000

If a slaughterer had paid more than \$15,000 for these cattle he would have been in violation of the price regulation.

SMALL SLAUGHTERERS: Those who kill less than 50,000 lbs., live weight, may determine their compliance with the maximum permissible cost by the above method if they wish. However, for small slaughterers who do not elect to use that method, OPA has provided a table of prices (bottom of page 17) which vary with the average dressed carcass yield, for each zone and market center.

To determine their compliance, these slaughterers divide the total dressed carcass weight of all cattle killed during the month by their total live weight. The result, expressed as a percentage and rounded to the nearest whole number, is the average dressed carcass yield for the month. The maximum permissible average price for this average dressed carcass yield applicable to the zone or market in which the slaughtering plant is located, is then multiplied by the total live weight expressed in cwt. of cattle slaughtered during the month. This is the slaughterer's maximum permissible cost of cattle. The killer's total cost of cattle, including the cost of transportation, must not exceed the figures so calculated.

Here is an example of this method of determining compliance.

Assume that the slaughterer is located in Chicago, and that 10 cattle weighing 10,457 lbs. were slaughtered by him during the monthly accounting period. None of these was purchased more than 30 days before slaughter and

Penalty for Exceeding Permissible Cost

Defense Supplies Corporation advised The National Provisioner informally this week that it will not withhold entire subsidy merely because a packer's report shows he has exceeded the maximum permissible cost. DSC will simply deduct from the subsidy payment the amount by which he has exceeded the range. The entire subsidy will be withheld only where OPA certifies that the packer's violation has been willful.

OPA informally advises that its decisions in these cases will be reasonable and that where a packer exceeds the maximum permissible cost only slightly OPA will give him the benefit of the doubt, at least on the first offense.

none was "Club" cattle. Assume, also, that these cattle produced 5,350 lbs. of dressed carcass beef. Dividing the total dressed weight by the live weight gives .5116, which expressed as a percentage and rounded to the nearest whole number, makes 51 per cent. This is the average dressed carcass yield. In the table on page 17, the maximum price for cattle yielding 51 per cent in the Chicago market is \$12.65. The live weight of the cattle slaughtered, as given above, is equal to 104.57 cwt. Multiplying \$12.65 by 104.57 gives \$1,322.81, which is the maximum amount the slaughterer could legally pay for those cattle.

Other points about MPR 574 which should be noted include:

(a) "Slaughterer" is defined as any person who owns livestock at the time such livestock is killed for meat production. However, while the owner is considered to be the slaughterer in the case of custom-killed cattle, the actual killer must report on his custom-killing operations to OPA (see section on REPORTS below).

(b) MPR 574 does not apply: 1) to sales or deliveries of live bovine animals for breeding or dairy purposes; 2) to sales or deliveries of cattle and calves by members of 4-H Clubs, Future Farmers of America, or other recognized farm youth organizations if the sales are approved and made at a fair or show; 3) to export sales. Carcass weight of purchases in the second class above must be reported, however.

(c) Cattle owned by a slaughterer more than 30 days before the date of slaughter are exempt from drove cost compliance. However, separate reports must be filed to show carcass weight and grade; these figures, as well as those on "Club" slaughter, will be used in establishing compliance with limitations on slaughter of Choice and Good cattle.

(d) Persons who slaughter fewer than five cattle in a monthly accounting period are not required to show compliance on their drove cost.

GOOD AND CHOICE LIMIT: Although the percentages limiting the volume of Good and Choice beef which may be produced by a slaughterer were not announced with MPR 574, OPA did release them this week (see page 17).

In applying the percentage limit on slaughter of the top grades, "Club" cattle and cattle owned by the slaughterer more than 30 days, as well as cattle owned less than 30 days before slaughter, are included in the total kill. The limitation order is applicable to anyone who slaughters five or more cattle, except to a farm slaughterer who has raised the cattle he slaughtered or fed them for more than 60 days.

Slaughterers who exceed the prescribed percentage during the monthly accounting period will be required to consider the excess in pounds as part of their allowable amount in the succeeding accounting period. For example, if a Chicago slaughterer's total volume of all grades for the month was 1,000,000 lbs. he would be permitted to have 750,000 lbs. in Good and Choice grades. If he actually killed 800,000 lbs. of these grades, his excess over the maximum would be 50,000 lbs. and his output of Good and Choice the next month would have to be 50,000 lbs. smaller.

REPORTS: MPR 574 requires slaughterers to file different reports according to their circumstances:

DS-T-47, Revised: This form is to be used by slaughtering establishments to report on livestock custom slaughtered for others. It must be filed not later than the fifteenth day following the end of each accounting period, by registered mail with return receipt requested, with the proper regional office of the OPA.

DS-T-55, Revised: Each slaughterer (the owner of cattle and calves at the time of slaughter) must file this form within 15 days of the end of an accounting period by registered mail with the regional office of OPA. It covers cattle slaughtered during the accounting period and is the basis for determining drove compliance for all large slaughterers and those small killers who elect the grade method of calculating maximum permissible cost. Separate reports are required covering cattle slaughtered which have been owned for more than 30 days before slaughtering and cattle which have been purchased from "Club" members.

Duplicate copies of claims for livestock slaughter payments filed with DSC may be used in reporting to OPA. Where claims are not filed with DSC for livestock slaughter payments, a copy of the same form (DS-T-55) providing the required information must be prepared especially for, and sent by registered mail, return receipt requested, to the regional office of OPA.

OPA Form 636-2202: Small slaughterers who elect to use the average dressed carcass yield method of determining drove compliance are required to prepare this form within 15 days after the end of an accounting

(Continued on page 32.)

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Meat Plant Workers Far Down on Induction List

Local draft boards will presumably delay the induction of 26- through 29-year old men in the meat packing and slaughtering industry until they have exhausted the supply of such men which can be obtained from non-essential activities and less critical occupations in the essential industries. National headquarters of Selective Service has instructed local boards to select men from the 26- through 29-year age group in the following order:

(1) Registrants not employed in an activity appearing on the essential activities list; (2) registrants whom the local board finds to be employed in relatively unimportant jobs in essential but not critical activities; (3) registrants whom the local board finds to be employed in relatively unimportant jobs in critical activities; (4) registrants whom the local board finds to be engaged in relatively more important jobs in essential activities; (5) registrants whom the local board finds to be engaged in more important jobs in critical activities.

Meat packing is listed as a "critical" industry in the schedule of essential and critical activities issued by the War Manpower Commission.

Selective Service Director Hershey has suggested to the responsible government agencies that they may advise employers to list their employees in the 26 through 29 age group in the order of their importance to their plants. The employer could then notify the local board on Form 42-A or by supplemental statement of the comparative position of a given employee on this list.

PUNISH RATION OVERDRAFTS

Institutional and industrial users of rationed foods who overdraw their ration bank accounts will face suspension of their ration banking privileges under a new procedure announced today by the Office of Price Administration.

The revised procedure provides that institutional and industrial users will be notified by their OPA district office and given an opportunity to repay a first overdraft, and that a second overdraft will result in automatic closing of the ration bank account.

MID PERMITS CITRIC ACID AS PRESERVATIVE IN FATS

Use of citric acid as a preservative in animal fats and shortenings containing animal fats in a quantity not exceeding 1/100 of 1 per cent has been approved by the Meat Inspection Division in MID Memorandum 59. When the preservative is used, the statement "With not more than 1/100 of 1 per cent citric acid added as a preservative" shall appear on the label in direct connection with the name of the product.



BRAVE STORM TO AWARD DEERFOOT "A"

ONE of the winter's toughest snow storms did its worst, but failed to put a damper on the impressive ceremony which took place in the Town Hall at Southboro, Mass., on January 16, when the War Food Administration's coveted "A" award, symbolizing the company's vital service in the production of military and lend-lease meat products, was presented to Deerfoot Farms Co.

There were anxious moments when government and military officials slated to take part in the impressive ceremony found themselves unable to arrive on time, and when the Boston Port of Embarkation band, scheduled to open the presentation program at 4 p.m., was reported stuck in a snowdrift somewhere between Boston and Southboro. But everyone finally arrived, including the band, and company officials and employees agreed that the event was well worth waiting for.

Capt. Neal B. Farwell, U. S. Navy Supply Corps, presented the "A" flag to the company and it was accepted on behalf of the employees by Albert Lewis, executive vice president and general manager. Lewis paid high tribute to the men and women who made the recognition possible, pointing out that "it was quite a changeover from the manufacture of just a normal amount of civilian meat products to the production of tremendous amounts of canned meats to meet the demands of the Army. But the process began, and the cans have been rolling out by the thousands ever since."

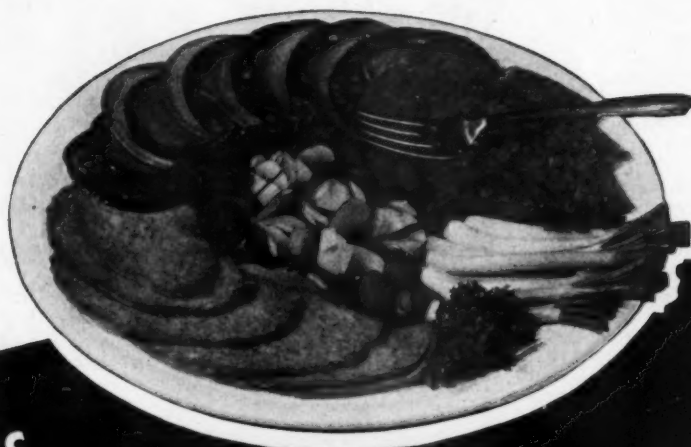
Holding the "A" flag in the upper photo are (l. to r.) Capt. Farwell; V. F. Hovey, president, General Ice Cream Corp. and vice president, National Dairy Products Co.; John H. Sullivan, district supervisor, War Food Administration, and Mr. Lewis.

The lower photo shows visiting government and military officials inspecting the canning line where Tushonka is canned for shipment to Russia through lend-lease channels.



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Manufacturers of Fine Food Specialties

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Chicago, Ill.

Up and down the MEAT TRAIL

Personalities and Events of the Week

● Master plan studies for Detroit have assigned two districts in the southwestern section of the city for all future locations of slaughtering and rendering establishments, the city plan commission recently informed S. Lowenstein & Son, a wholesale meat firm, which had petitioned to establish a slaughtering and rendering plant on Trombley ave. between Russell st. and the Grand Trunk railroad.

● The city abattoir of Hendersonville, N. C., bought several months ago by the community and leased for operation by Otto Owens, is now state approved and ready to handle all types of animals, it is announced.

● Norris Bohm, supervisor in the pork curing and processing department of Armour and Company, Indianapolis, received a \$25 war bond for a suggestion which facilitated work in the curing department. I. M. Hoagland, plant manager, and H. H. Gunderson, superintendent, made the award.

● A total of more than \$28,000 has been paid on the indebtedness of the new Anderson, S. C., abattoir, city officials announced, leaving a balance of approximately \$7,000. The unit is closed pending the arrival of additional equipment.

● Annual meeting of the Cudahy Packing Co. has been scheduled for February 9.

● J. L. Cardona announced January 27 the disposal of his interest in the firm of Mark Nelson, Inc., and the opening of a general domestic and export brokerage business under his own name at 327 So. LaSalle st., Room 828, Chicago 4, Ill., phone Wabash 3680. He will handle fats and oils and allied lines for the local bakery and confectionery trades, in addition to exporting foods to Latin America.

● Paul A. Secor, former employe of the Tobin Packing Co. at Albany, N. Y., where he was active in company sports, has been graduated from the Training Command Field Medical school for hospital corpsmen. Graduates are well grounded in medical field tactics, field sanitation, first aid and related subjects and assigned to active combat units of the Marine Corps.

● Louis Handel, 61, retired Cleveland meat plant executive, died in that city on January 19. In 1920 Handel organized the Cleveland Hebrew Sausage Manufacturing Co., serving as its president until 1935. He then became president of the Euclid Manufacturing Co. and from 1938 until his retirement in

ST. PAUL PACKER BUYS \$250,000 IN WAR BONDS

Scene as Ira Lowenstein (right), president, Superior Packing Co., St. Paul, Minn., presented \$250,000 check for company war bond purchase during the sixth war loan drive to Governor Thye of Minnesota (left) and Milton Rosen, commissioner of public works, St. Paul. The event, which was widely publicized in the local press, highlighted a party held in Hotel St. Paul recently.



1940 was president of the Hansol Packing Co.

● Gus Juengling, jr., Cincinnati meat plant executive, in a statement January 26 on the meat shortage situation, asserted that "the worst is yet to come." He declared that the company would be unable to operate at a profit under the new live cattle ceilings which became effective January 29.

● Plans for construction of a \$40,000 two-floor addition to the Austin, Tex., municipal abattoir were announced January 23 by Walter E. Seaholm, acting city manager. The work, to be paid for out of the city's general fund, will begin as soon as WPB approval and pri-

orities are obtained, Seaholm said after discussing the plan with Eldred Perry, abattoir superintendent.

● Marine Corp. R. B. Sparks, former employe of Armour and Company at Ft. Worth, Tex., recently shipped his wife a box of Japanese weapons and other souvenirs of Pacific island battles. Included in the collection was the rifle of a sniper who tried to kill Sparks while the latter was hunting wild chickens on Saipan. The Jap missed, but Sparks didn't.

● Sale of colored margarine in North Carolina would be permitted under terms of a bill introduced January 26 in the state legislature. The measure has been referred to the committee on agriculture.

● The zoning board of adjustment in Philadelphia has denied permission to Margaret Esposito to open a slaughterhouse at 838 Carpenter st., in a neighborhood designated as Class A, commercial. A hearing on the Esposito petition brought opposition from about 15 property owners.

● Two tank cars of waste fats recently were shipped from the plant of the Pinkney Packing Co., Amarillo, Tex. They represented a net weight of more than 60 tons of grease salvaged from thousands of homes, stores and cafes in the vicinity. Fred and Art Miller, Pinkney officials, reported that the plant shipped 786,960 lbs. of collected waste fats during 1944.

● Twenty-five trucks and a large quantity of packinghouse supplies were destroyed this week in a fire at the Armour and Company country trucking transfer garage in the U. S. Stock Yards, Chicago. Loss was estimated at \$50,000.

● Withington Co., meat packing establishment at Providence, R. I., is devoting its complete output to meat prod-

Swift Promotes Tally

George F. Tally, widely known figure in the transportation field, has been appointed assistant general traffic manager of Swift & Company, it was announced this week by W. A. Mayfield, general traffic manager.



G. F. TALLY

in 1917, he was employed by the Rock Island railroad. Mr. and Mrs. Tally have one daughter, Mrs. Beverly Howland, and one son, Lieut. Kirk Tally, pilot with the U. S. Army Air Transport Command.

ucts for military and lend-lease use. The 32-year-old concern, headed by George E. Withington, jr., president, is said to be the only plant in the state so engaged.

● F. E. Robinson, Wilson & Co., Chicago, was a visitor to New York during the past week.

● The Newspapers Representatives Association of Chicago has announced the cancellation of its scheduled conference of food editors in Cincinnati, March 5 to 8, in accordance with the government's decree that all but war essential gatherings be dropped.

● Plans for the erection of a \$50,000 abattoir in Broderick, Calif., have been disclosed by Alan R. Merkley, new supervisor in District 1.

● Philip P. Koerner, 50, smokehouse foreman at the John Morrell & Co. unit in Jersey City, N. J., died January 17 of a heart ailment, it is reported.

● The municipal abattoir at Meriden, Conn., slaughtered a record number of livestock during the final quarter of 1944, John E. Stoddard, health officer, reports.

● Figures showing construction of 47 abattoirs in North Carolina during 1943 and 1944 and remodeling of seven others to comply with state sanitary regulations have been made public by the division of sanitary engineering of the state board of health.

● A suit aimed at declaring the Newport News, Va., abattoir a nuisance was dismissed and the operating company granted the right to a license in the Newport News circuit court recently.

● A charter has been granted the Middle Georgia Abattoir, Inc., Macon, Ga., by Judge Malcolm D. Jones of superior court in the names of three Macon residents—Gus B. Kaufman, Abbot Frank and J. P. Hyatt, jr.—calling for the erection of a \$14,000 abattoir.

● Fred Dykhuizen, New Orleans, has been re-elected president of the Louisiana Meat Packers' and Processors' Association. Other officers named are: Gibson Autin, vice president and Arthur J. Guillot, treasurer. Named to the executive committee are John Marcelli, Severin L. Frey and Arthur W. Wallin.

● Herschell L. Ross and Gene Ross an-



WEST COAST OFFICIALS "ON THE JOB"

This trio of busy packing plant executives includes (l. to r.) J. E. Covey, general superintendent, Swift & Company, Los Angeles; H. E. Andre, general manager, Armo and Company, Hauser plant, Los Angeles, and H. W. Eastwood, general manager of the Wilson & Co. plant in the southern California metropolis.

nounce they have purchased the fixtures and leased the buildings of the Holton Packing Co., Poteau, Okla. The plant will be operated under the name of the Ross Packing Co.

● The advisability of establishing abattoirs at key points throughout Nova Scotia was discussed recently by representatives of the dominion and provincial governments in a meeting at Ottawa, Ont. The Canadian government agreed to submit plans for small abattoirs which would fill the needs of Nova Scotia and also meet domestic export requirements.

● Damages totaling \$2,745 were asked by the district OPA office in a suit filed recently in U. S. district court at Phoenix, Ariz., against Verne Robinson and Mrs. Robinson, Yuma, Ariz., doing business as the Valley Meat Co., for alleged overcharges on sales of beef and veal.

● The U. S. district court for western Pennsylvania has ordered two branches of the Cudahy Packing Co. at Charleroi and New Castle to discontinue tying in sales of butter and eggs. The order also called for the branches to cease making alleged above-ceiling sales.

● L. R. Vear, hotel department, Swift & Company, Chicago, spent a few days in New York last week.

● Nathan E. Polster, 48, president, Euclid Coffee Co., Cleveland, Ohio, a member of the American Spice Trade

Association, Inc., New York, passed away on December 20, 1944. His loss is felt keenly by the association, as he was most active in its affairs and in the welfare of the spice industry.

● John H. Marhoefer, president of the Marhoefer Packing Co., Chicago, was re-elected president of the Chicago Meat Packers and Wholesalers Association at the annual meeting, held in the Tropical Room of the Hotel Continental on January 25. Louis Zambrino was elected vice president and Max Oppenheimer secretary-treasurer.

● Ralph S. Dold, manager of Wheatfield Foods, manufacturers of cured meats and sausage in Los Angeles, Cal., stopped in Chicago this week en route to Wichita, Kans., to visit other members of the Dold family. Mr. Dold is a son of Jacob C. Dold and was an executive at the Dold Packing Co. plant in Omaha, Neb., for a number of years. Mr. Dold was called east to attend the funeral of his mother.

● Pvt. Meridith English, shipping department employe of The Henry Lohrey Co., Pittsburgh, is reported missing in action in France, according to W. M. Yeager, president of the company.

● A bill to permit the sale of home meat in any California store, provided the package is properly marked, has been introduced in the California state legislature.

● A new loading shed is being erected

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.

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REPORT TO THE NATION. Every Saturday over CBS coast-to-coast network.

HERE'S THE SECOND ad in the new Continental advertising campaign telling folks about all the different things we now make. These ads not only point up the advantages of all kinds of products in cans—they also point out our expanded facilities and complete services. Watch for these full-color ads in such leading national magazines as *Time*, *Newsweek*, *U. S. News*, *Business Week* and *Fortune*. And keep your eye on Continental and the Continental trademark, too. The Triple-C stands for one company with one policy—to give you only the very best in quality and service.



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all with changeable blades.

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MFRS. SALES CO.**

Chas. W. Dieckmann

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at the plant of the Iowa Ham Packing Co., Los Angeles, Calif., at a cost of approximately \$1,000.

● Armour and Company's Pittsburgh, Pa., plant already is taking precautions against a possible flood in the Pittsburgh district, seen as likely on account of the heavy water content of snow covering western Pennsylvania ranges. The company has readied flood pumps, sand bags and window protection and supplies are being moved to upper levels. Heavy warm rains could present a serious flood menace, according to Army engineers.

● Pfaelzer Bros., Chicago, recently brought its entire force of sales representatives into the city for a special four-day sales conference at which current conditions were studied and the industry outlook analyzed. Members of the staff were also given a thorough schooling on the extensive line of food specialties added to the company's line during the past two years. In the absence of Lt. Leonard L. Pfaelzer, U. S. N. R., the meeting was conducted by Henry Friend, sales manager.

● A bill has been introduced in the state legislature of Oklahoma defining the licensing of frozen food locker plants, prescribing their construction, finish and equipment, providing for inspection and covering other phases of locker plant operations.

● Venus Packing Co., Vernon, Calif., is erecting a new storage unit at a cost of \$5,500, it is reported.

● Charles M. Hillenbrandt, motor mechanic's mate, first class, former employe of Tobin Packing Co., Albany, N. Y., was married a short time ago to S1/C Caroline B. Cole of the Spars. He recently returned from 21 months' service in the European war theater.

● Wallace Potts of the Potts-Watkins livestock order buying organization at National Stock Yards, Ill., returned recently from a short visit to Florida. Murray Watkins left January 15 for several weeks' vacation in California and Arizona.

● Ira A. Newman, 82, for many years associated with Morris & Co., Chicago, as credit manager and later with United States Cold Storage Corp. from 1923 until his retirement in 1936, passed away this week in Coral Gables, Fla. A widely known figure among members of the meat industry, Newman had resided in Florida since retiring from active business.

● Jack Paul, president of Frye & Co., Seattle, Wash., served as chairman of the thirty-fifth annual stag party and hijinks of the Seattle Transportation club on January 27.

● House Bill 82, introduced in the Washington state legislature, calls for the exemption from sales and compensating taxes of registered livestock used for breeding purposes.

● Bob Poling, well known in northwestern meat trade circles as a producer of salami, has purchased The Packers' Laboratory, 155 Fulton st., Boston, from



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NATURAL CASINGS**

* Cut breakage losses—increase sales! You can do it when you use Cudahy's Casings! ALL Cudahy Casings pass a rigid uniform strength test. In this way, you cut breakage losses. And ALL Cudahy Casings are graded to a fraction of an inch by millimetric selection. This means your sausage will be properly filled out—smooth and fine!

**In Addition to Scientific Testing,
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Over 79 different sizes! No matter what type of sausage you make—Cudahy has the size you specify! Highest quality domestic or imported casings—from the smallest to the largest diameter—are yours when you order from Cudahy!

Fast Branch Service—Cudahy's many branches can quickly fill your orders from stocks on hand. Our Casing Sales Experts give you timely hints and helpful advice.

For quality casings of uniform strength and size, ask for Cudahy's Casings. They're twice tested!

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the estate of the late Abraham Goldenberg. The firm produces meat curing materials.

● E. G. Jacobson, vice president of Merkel, Inc., Jamaica, N. Y., was appointed a director of the company at its annual meeting in January. Jacobson, associated with the organization since 1920, for the past 15 years has served as sales manager in charge of the company's 39 retail meat shops. Other vice presidents appointed to the Merkel board include Howard F. Firor and Martin Schwaebler.



E. G. JACOBSON

● K. N. M. Morrison, Barrie, Ont., was elected president of the industrial and development council of Canadian Meat Packers at the twenty-fifth annual meeting of the group, held in Winnipeg. Named as vice presidents were G. A. Wright, Montreal; Joseph Harris, Winnipeg, and George Castle and J. S. McLean, both of Toronto. S. E. Todd, Toronto, was elected managing director and E. S. Manning, Toronto, secretary-treasurer, while F. M. Baker of Winnipeg was again named director of field services.

● A grant of \$20,000 has been made by Swift & Company to the Purdue University agricultural experiment station for research on "the future of the livestock industry in the U. S.," the university announced recently. The grant was made on the basis of a proposed project for research submitted by the institution's department of agricultural economics.

● Ted Carney, of Oscar Mayer & Co., Chicago, provision sales department, returned to work this week after undergoing hospital treatment for a severe attack of bronchial pneumonia.

● J. C. Stentz, vice president, John Morrell & Co., and director of sales, has announced the appointment of J. R. Yonker as manager of the firm's Mobile, Ala., branch, succeeding L. S. Sharpless, who recently resigned. The appointment was effective January 29. Yonker joined the company as a clerk in the Mobile branch in 1932, later becoming assistant manager.

● A fire in the smokehouse of the People's Packing Co., Oklahoma City, Okla., on January 24 resulted in damage estimated at approximately \$500. W. H. May, owner, said that the building was not insured.

● E. A. Moss, vice president of Swift & Company, was the principal speaker at a program honoring nine employees of Swift & Company at Watertown, S. D., for ideas contributed to improve the company's wartime food processing operations. Those receiving the awards included S. Wadell, L. Lanoue, W. J. Fox, J. L. Jones, L. Shaffer, J. Fraley, R. Waba, L. Bohls and J. J. Bucklin.

Slaughter License May Be Refused by WFA as Hampering War Effort

To assure proper use of slaughter facilities for war meat requirements, the Director of Marketing Services, War Food Administration, may refuse in the future to issue a license for slaughter of meat animals in cases where issuance would interfere with the procurement of meat for war needs, according to Amendment 20 to WFO 75, issued last week.

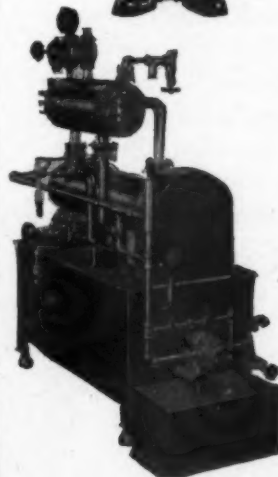
This action to tighten the slaughter license program became effective January 24. Previously, any person who

had acquired adequate slaughtering facilities was entitled to obtain a slaughter license.

The amendment also provides that the director may refuse to issue a license if he has reason to believe that the applicant cannot or will not comply with provisions of the order, or that the application is being made for the benefit of a violator of the order.

MPR 53 REISSUED

A revised edition of MPR 53 (fats and oils), including the new Amendment 40, has been issued by the Office of Price Administration. Amendment 40 does not affect any meat products.



A CONTINUOUS
CLOSED LARD
PROCESSING UNIT

Lard manufacturers who use the Votator continuous closed process have discovered that Votator-processed lard is of uniform top quality—always snowy-white and creamy-smooth, with no hint of undesirable grainy texture. Larger orders are practical because Votator imparts better keeping qualities. This exclusive system chills, plasticizes and aerates in one automatic operation under absolute mechanical control. And remember: Votator takes only about half the usual floor space for equal production. Replace your present equipment with the Votator now! Write to the Girdler Corporation, Dept. NP-2-1, Votator Division, Louisville 1, Ky.

THE *Votator*
A GIRDLER PRODUCT

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Handling Casings

(Continued from page 15.)

twin trough to the first and second crushers (see Photos 3 and 4) where the mucous membrane of the casings is crushed and broken down. Both crushers are equipped with screw spreaders.

From the second crusher the casings go to the final stripper (Photo 5) where the remaining manure and most of the slime broken down in the crushers are removed. The final stripper is equipped with a variable speed motor. The stripped casings drop into a receiving tank (at left in Photo 6) where they

remain in water until fed into the finishers. These machines, of which there are three in the Cudahy setup, remove remaining slime which drops into a slime tank, and the casings go into a holding tank.

During the whole stripping-crushing-stripping-finishing process the casings are in contact with water, either in the various troughs and tanks or as it is sprayed on them in the machines. Water used in the process is maintained at a temperature of 105 degs. F.; in other fresh cleaning installations, 110- to 115-deg. water is employed in the different troughs and tanks. Casings are in slow

but constant movement throughout most of the cleaning process, and, because of the length of the line and the number of machines used, it is not necessary to hold and soak the casings at any one point.

After cleaning, the casings are taken to five grading tables where they are filled with water and graded for width (see Photo 7). The various grades are placed on spindles of different color. Grading is followed by measuring, carried on at two tables like the one shown in Photo 8. The casings are then pulled through salt (Photo 9) and rubbed with it at a nearby table and put into 100-yl. hanks.

The hanks are packed in a centrifugal wringer. When the wringer is full (see Photo 10) it is started and operated for 3 minutes at a speed of 1,000 rpm. During the wringing process the free water is removed from the casings and salt penetration proceeds very rapidly. The casings are slightly moist and well salted when they are removed from the wringer and may be shipped soon afterward.

Workmen employed in this department include one man on the first stripper, one man on final stripper, three men on three finishing machines, ten graders, four measurers and two salters. These, with two supervisors, can handle the casings when hog slaughter is running at about 500 head per hour. When volume is below that figure only two men are needed on the finishing machines.

The casing cleaning installation was designed and the equipment was furnished by the Globe Co., Chicago.

ARMY BEEF SPECIFICATIONS

Revised specifications for Army style frozen boneless beef, including a number of important changes, have been issued by the Quartermaster Corps. The revised specifications, entitled "Beef: Boneless, Frozen," CQD No. 11L, supersede CQD No. 11K.

CONTROL SKIN IRRITATIONS

TARBONIS cuts absenteeism! Dermatitis due to chemicals, salt water immersion, greases, etc., has been practically eliminated in many plants

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Not merely a protective, TARBONIS is also effective in clearing up a high percentage of the stubborn skin conditions encountered in industry. Easy to apply—nothing to remove. Pleasant, odorless, greaseless, non-staining, non-soiling.

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Lard Rationing Rules Are Defined in Amendments

Established industrial users will be able to obtain and use lard and shortening during the remainder of the first quarter of 1945 at the rate of approximately 100 per cent of their base period use, the Office of Price Administration has revealed in Amendment 38 to RRO 16 and Amendment 28 to Second Revised Supplement to RRO 16.

INDUSTRIAL USERS: Industrial users' allotments of red points for fat and oil items will be equivalent to their first quarter base use as shown on their registration (Form B-1200), multiplied by the factor 1.4, OPA said. They may apply for their first quarter allotment now. Where applications are received later than February 20 the allotments will be reduced in proportion to the time elapsed after February 1.

After January 28 they may not obtain more rationed fats and oils than the difference between their allotment and their physical inventory of these items. Neither may they use more of these items during the quarter than the amount their allotment permits, regardless of the quantity they may have on hand or of their supply of ration points, OPA said.

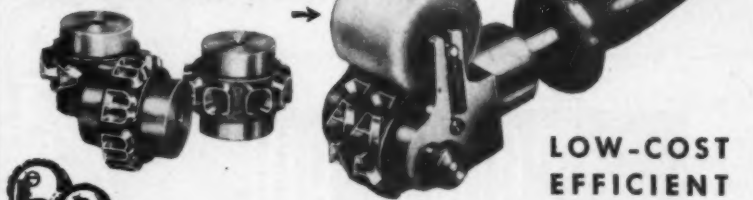
Individually registered industrial users should file their inventory reports, as of the close of business January 27, with their local war price and rationing board or with the OPA district office where they are registered by February 10. Operators of multiple establishments registered together should file their inventory reports by February 17. No industrial user may get an allotment after February 10 or February 17, as the case may be, unless these reports have been filed.

Industrial users with excess inventories of lard, shortening, salad and cooking oils who use no other red point foods, will have such excess inventories canceled. Those who also use cheese, meat, butter or margarine may apply for cancellation of that part of their excess inventories attributable to lard and shortening. The amount of excess to be canceled in **any case** may be determined by the local board or district office where the applicant is registered.

INSTITUTIONAL USERS: Institutional users' allotments of red points for fats and oils will not be increased for the January-February period, OPA said. Except for institutional users in Group I, they must file, with the board where they are registered, signed reports of their inventory of shortening and lard as of the close of business on January 27. These reports must show the total point value of their physical stocks of these items, computed at the rate of 2 points a pound. Single unit institutional users' reports should be filed on or before February 10. Those with more than one establishment registered together should be filed on or before February 17.

WHOLESALEERS: Wholesaleers may apply for adjustments because of point-

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#200 MARKER

The finest grade-marker available, designed for large production or for use with combination grade-mark trade-name rollers. Self-inking fountain roller, precision construction, hand-engraved marking die. No electrical connections needed. Heavily built, finest materials, guaranteed! Write for prices!

This new marker (above) combines unusual features of design and construction with low cost. Permits fast, legible grade-marking of carcasses, imprints 3 grade marks, each 2 inches, in one sweep. Engraved brass roller die, sturdy aluminum head, steel shank, hardwood handle. Does not have self-inking roller or some features of #200 marker shown at left, but is sturdily built, ideal equipment for small slaughterer or branch house use. The only unit of its kind, is priced low at \$10.25 for holder, \$9.50 for AA wheel, \$7.25 each for A, B or C wheels. Order today!

GREAT LAKES

STAMP & MFG. CO.
2500 Irving Pk. Rd., Chicago 18

free transfers of lard, shortening, salad and cooking oils during the period January 19-27 inclusive, OPA said. Applications (Form R-315) should be made to the wholesaler's local board, for a quantity of points equal to the excess of the point value of his point free sales during the period over the point value of his acquisitions during the period.

MID RULES ON "TENANT" IN INSPECTED PLANT

In MID Memorandum 58, A. R. Miller, chief of the Meat Inspection Division, pointed out that the name and address

of a tenant operating in a federally inspected establishment need not be qualified with words such as "prepared for" when displayed on labels for product prepared by the tenant. The tenant's name and the scope of his operations, with changes that may occur from time to time, should be furnished to MID headquarters in Washington by a responsible officer of the firm to which inspection has been granted.

This does not relieve the owner or operator of the official establishment of the responsibility for all operations in the establishment, including those of the tenant, insofar as they affect maintenance of inspection.

For Better Flavor in Your Sausage, try . .

CUSTOM-BLENDED SEASONINGS

Quality-Controlled in Our Own Laboratory

CORPORATION

612 WEST LAKE ST., CHICAGO 6, ILL. Phone DEa 0990

GAIR BY AIR

**SAVES WEIGHT—SAVES SPACE
SAVES PACKAGING COSTS**

To the land of the Totem Poles —
flying time's from dawn to dusk.
Because weight is a first considera-
tion Gair containers and corrugated
boxes play a vital part in overland
and overseas shipping now and for
the future. Gair by Air means max-
imum cargo at minimum tonnage.
Write for bookler "Air Cargoes."



For large users—booklet on the Palletized Load,
illustrated with official photographs.

**SAVE WASTE PAPER
FOR WAR PRODUCTION**



ROBERT GAIR COMPANY, INC., NEW YORK • GAIR COMPANY CANADA LIMITED, TORONTO
Folding Cartons • Box Boards • Fibre and Corrugated Shipping Containers

NEW EQUIPMENT *and Supplies*

DUST COLLECTOR

A portable dust collector, available in four sizes, is now being manufactured by the Dust Filter Co., Chicago, Ill. The principle underlying the unit



is described as the compound action applied to the air-borne dust, first by centrifugal separation from the air stream, and second by impingement on the filter surface.

Because the unit maintains a constant static air suction of more than 4 in. at velocities over 5,000 lfm., more dust is collected quickly. The units, which are fireproof, weigh from 75 to 200 lbs., and are from 30 to 51 in. high. The filter assembly consists of two corrugated layers of wire mesh covered with 60-mesh filter cloth. Filtered air is discharged through a muffler to reduce air noise with but minimum resistance.

SKIN PROTECTIVE LOTIONS

Three new lotions designed especially to form a protective physical barrier on the skin against scores of irritants encountered in industry have been added to the Fend line of protective creams and lotions made by the Mine Safety Appliance Co., Pittsburgh, Pa.

The new products are designated as Fend-U, Fend-F and Fend-PC.

Fend-U is said to afford workers skin protection against oils and cooling compounds, kerosene, benzol and other solvents and degreasers. Fend-F is a water soluble heavy duty lotion which helps guard against injury from sharp particles and chlorinated solvents. Fend-PC is designed to reduce nervous perspiration where it is the cause of skin irritation, thus helping to prevent rusting of polished metal surfaces through contact with skin moisture. It is a water soluble cream which protects the skin against dust-borne irritants, grime, grease and dirt.

RIGID AND SWIVEL CASTERS

A new line of matched casters for heavy duty industrial trucks is now being produced by the Market Forge Co., Everett, Mass. It is said that the most radical departure from conventional caster design is the absence of a king pin. Instead, the large diameter ball bearing swivel serves as both a thrust and radial bearing. The caster



is well protected from dust, dirt, water and foreign matter due to its design.

The matching rigid caster is furnished with a heavy steel top plate and formed steel forks welded into a rigid single unit. Wheels on both types run on roller bearings with inner and outer hardened bushings. The inner bushing acts as a strut against which the forks are tightened by the through bolt which contributes to the strength and rigidity of the unit.

All types of wheels, including rubber, bakelite, steel, semi-steel and aluminum, are available. In addition, the casters are made of stainless steel, monel metal for corrosive conditions and plain steel as well. Swivels and rigids are interchangeable, being of the same overall height.

New Trade Literature

Floors (NL 171).—A 16-page illustrated brochure describing a new, permanent, acid-proof brick floor which, it is said, will not crease, chip, groove, or require patching, has been issued by the Belden Brick Co. The booklet asserts that this flooring will retain its attractive appearance in spite of foot and wheel traffic, chemical attack of animal and vegetable fats and oils, brines and sugar acids.—Belden Brick Co.

Stokers (NL 172).—Various types and sizes of automatic coal stokers for heating areas ranging from 900 to 3,000 sq. ft., or boiler requirements ranging up to 25 hp., are described in a pamphlet by the Kol-Master Corp. The unit, said to have an unlimited number of burning rates, is capable of feeding coal faster than it can be burned. Diagrams and photographs help to explain the many features claimed for this stoker.—Kol-Master Corp.

Temperature Control (NL 176).—A time schedule controller, said to provide effective control of smokehouse humidity and temperatures, is described in an 8-page folder of the Taylor Instrument Companies. Liberally illustrated with photographs, the booklet gives full information about the system which provides accurate repetition of a predetermined program involving time coupled with temperature, pressure, flow or liquid level.—Taylor Instrument Companies.

Steam Hook-Ups (NL 177).—Meat plant engineers will find many interesting pointers contained in a new brochure on steam hook-ups issued by the Sarco Co., Inc. Assembled in the booklet for handy reference is information needed to judge when and where steam traps and temperature controls should be used, what types to select and how to install them correctly. Also included in this helpful booklet are valuable tables and charts directly associated with the solution of these problems.—Sarco Co., Inc.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (2-3-45).

No.

Name

City

Street

Cattle Ceiling Regulation

(Continued from page 18.)

period. The form is to be kept on file by the slaughterer subject to inspection by OPA. A sample form is made a part of MPR 574.

Copies of Forms DS-T-47 and DS-T-55, revised, may be obtained from the Defense Supplies Corporation or any regional or district office of OPA. Filing these forms with OPA in no way relieves the slaughterer of any responsibility he may have for filing them under DSC regulations.

In case the slaughterer deducts the freight allowance for cattle slaughtered in eastern plants he must attach to Form DS-T-55 a statement giving the facts about the deductions.

RAPID VS. SLOW FREEZING

Meat presents a very different picture when frozen rapidly than when frozen slowly, in the opinion of E. C. Bate-Smith, Low Temperature Research Station, Cambridge, England. In an article appearing in a recent issue of *Modern Refrigeration*, an English periodical, the author states:

"When meat is frozen rapidly, the tissue returns on thawing to a firm texture and a normal appearance; when frozen slowly, it is flabby and moist, and a considerable volume of thin, pigmented liquor (drip) drains away from it. An appropriately prepared histologi-

cal section cut from the rapidly frozen tissue shows, under the microscope, a large number of minute crystals lying within the undamaged fibers. In the case of the slowly frozen tissue, the picture is quite the reverse. The ice masses are coarse and irregular, lying in the intercellular spaces, and the withered and distorted residue of the fibres can be seen lying along the edge of these masses of clear ice.

"In the former case, when the tissue is thawed, the water can return to the structures with which it is associated in the fresh meat; in the latter case, a large part of it never gets back again into the cells. It remains in the intercellular spaces and takes whatever opportunity is offered to it of draining away."

The British scientist cites the conclusions of other investigators, among them Lampitt and Moran, who made a comparative study of 180 samples of rapidly and slowly frozen beef, mutton and sheep's liver. They concluded there was no detectable difference in palatability between the two methods, agreeing that the advantages of rapid freezing of meat lies in such other factors as hygiene, drip, the appearance (or bloom) of the meat, and cost of the freezing process.

Get in the scrap! Scour your plant for unused equipment and materials.

DECEMBER MARGARINE TAX

Taxes paid on oleomargarine during December, 1944 and 1943, as reported by the Bureau of Internal Revenue:

	Dec. 1944	Dec. 1943
Excise taxes (including special taxes)	\$398,435.00	\$196,270.39

Quantity of product on which tax was paid during December, 1944, and 1943:

	Dec. 1944	Dec. 1943
Oleomargarine, colored ..	2,315,244	808,737
Oleomargarine, uncolored ..	50,972,468	35,969,589

NEW RATION OFFICIALS

James E. Kelley has been appointed director of the food rationing division of the Office of Price Administration, succeeding C. O. Burdick. Leon Bosch, now head of the meat rationing branch, and George Dice, will be associate directors of the division. Mr. Kelley was formerly head of the meat rationing branch but for the past several months has been back in private business.

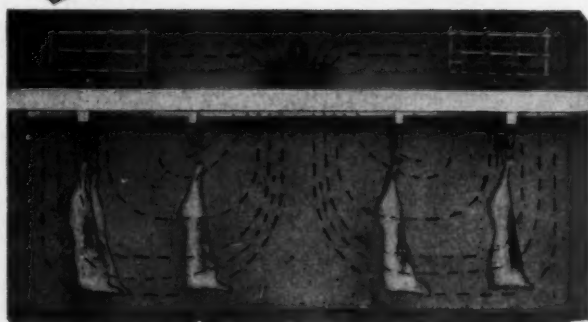
DECEMBER BUFFALO LIVESTOCK

December receipts, shipments and slaughter at Buffalo, N. Y.:

	Cattle	Calves	Hogs	Sheep
Receipts	29,497	9,950	16,092	86,256
Shipments	18,828	5,839	5,802	77,738
Local slaughter	11,060	4,197	10,677	10,889



REFRIGERATOR FAN PREVENTS DEHYDRATION



This is a sectional view of a cooler with a RECO Refrigerator Fan in operation. Broken lines indicate the constant and gentle movement of air, over and around the coils and between and around stored products.

Write for Information

Data sheets and complete information about this miracle fan will be sent on request. Please address

REYNOLDS
ELECTRIC COMPANY

Mfrs. of RECO Refrigerator Fans, Fly Chaser Fans, Mixers, Peelers and Food Choppers, Etc.

2689 West Congress St.

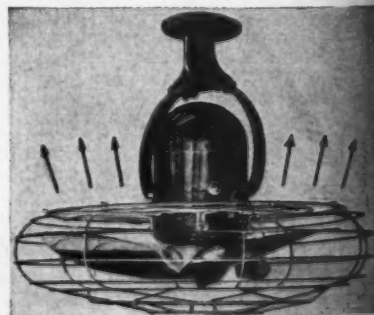
Chicago 12, Illinois

The operation of the RECO increases the relative humidity in a cooler and hence prevents the loss of weight of stored products through dehydration.

This is but one of many reasons why the RECO Refrigerator Fan is now standard equipment in hundreds of refrigerated coolers.

It keeps walls and ceilings dry. It avoids the labor, mess and expense of de-frosting. It dissipates odors. It prevents slimy meat. It speeds up ripening and tenderizing of meat. It soon pays for itself by substantially reducing operating costs.

RECO Refrigerator Fans are now available for refrigerated spaces by application on form WPB-541.



Cut 2061. View of 24" diameter Refrigerator Fan. Designed to blow upwards but can be adjusted to blow in various other directions.

THE \$64 QUESTION



The answer is definitely "Yes." FREDERICK does not manufacture a "stock" pump . . . there is only a basic design. But our engineers, having familiarized themselves with the operating conditions of an industry, build a pump to meet the requirements of that industry. And FREDERICK Pumps are guaranteed to do the job for which they are sold.

For 25 years we have been building fine pumps. Soundly constructed, of high pumping

IS THERE A FREDERICK PUMP FOR OUR INDUSTRY?

efficiency, low in cost—they can be depended upon to give trouble free service over a long period.

Let us tell you more about FREDERICK Pumps, designed to meet the specific operating conditions of your industry. Engineering consultation available . . . no obligation.

THE *Frederick* IRON & STEEL CO.
Frederick, Maryland
OVER 25 YEARS IN THE MAKING OF FINE PUMPS

HONEY BRAND
Hams - Bacon
Dried Beef

HYGRADE'S
Beef - Veal
Lamb - Pork

HYGRADE'S
Frankfurters in
Natural Casings

HYGRADE'S
Original West
Virginia Cured Ham
Ready to Serve

HYGRADE'S
Famous
Corned Beef
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QUALITY
HYGRADE
DOMINATES

CONSULT US
BEFORE BUYING
OR SELLING

EXECUTIVE OFFICES
HYGRADE FOOD PRODUCTS CORP.
30 Church Street, New York, N. Y.



GREASE
WILL GET YOU
if you don't
WATCH OUT!

PREVENT Grease FROM
CLOGGING WASTE LINES

JOSAM CASCADE GREASE INTERCEPTORS
save the grease that is flushed into drain lines



When grease and fats are discarded into sinks and drains, they pile up, layer upon layer within the waste pipes, slowing the discharge of water and eventually clogging up the pipes. To prevent grease from "getting your plant" and to avoid needless inconvenience and repairs, install a Josam Grease Interceptor. Intercepts the grease, free of sediment and solids, enabling you to accumulate it, use and sell it. Write for free instructive booklet titled: "Grease Interception."

JOSAM MANUFACTURING COMPANY



(FOUNDED 1914)
Executive Offices, 317 Empire Bldg., Cleveland, O.
Manufacturing Division, Michigan City, Indiana
Representatives in all principal cities

JOSAM-PACIFIC CO., 765 Folsom Street, San Francisco, California
West Coast Distributors

THERE ARE NO SUBSTITUTES FOR JOSAM PRODUCTS

PROVISIONS AND LARD *Weekly Review*

Weekly Meat Production Down to 300 Million Lbs.

Federally inspected production of meat declined again in the week ended January 27, totaling only about 300,000,000 lbs. against 340,000,000 lbs. in the preceding week and 442,000,000 lbs. in the corresponding week of 1944. The 12 per cent drop in production reflected decreased marketings of both cattle and hogs, in part due to the transportation tieup in some sections. Hog slaughter was only about half as large as in 1944.

The War Meat Board estimated that inspected cattle slaughter for the week ended January 27 totaled 280,000 head, down 18,000 from the preceding week but only slightly under the 281,000 slaughtered in the corresponding week a year earlier. The Board's estimate of beef production for the week was 128,000,000 lbs. against 135,000,000 lbs. for the week ended January 20 and 144,000,000 lbs. for the final week of January last year.

Inspected calf slaughter, estimated at 121,000 head, was the same as the preceding week and was 11,000 head more than the corresponding week in 1944. The indicated production of veal from this slaughter was 13,000,000 lbs., also the same as in the preceding week but 2,000,000 lbs. more than a year ago.

The Board's estimate of sheep and lamb slaughter in the week ended January 27 was 469,000 head, 24,000 under a week earlier but 33,000 more than a year ago. The dressed weights of lamb and mutton produced in these weeks were 20,000,000 lbs., 21,000,000 lbs. and 18,000,000 lbs.

Inspected hog slaughter was down sharply in the week ended January 27, totaling only 977,000 head as against 1,240,000 for the preceding week and 1,895,000 a year earlier. Last week's production of pork (excluding lard) was estimated at 139,000,000 lbs. compared with 171,000,000 lbs. for the preceding week and 269,000,000 lbs. in 1944.

MONTHLY MEAT REVIEW

One-third less pork was produced under federal inspection during the month just closed than during January a year ago, according to a review of the livestock and meat situation issued this week by the American Meat Institute. Production in January this year was 750,000,000 lbs.; a year ago it was 1,112,000,000 lbs. Six per cent less pork was produced in January than in December, 1944.

Fifty per cent of the current pork production is set aside for the government. This is substantially greater than the percentage ear-marked for

the government at the same time last year.

Veal production in January, compared with the previous month, was 25 per cent less, but 22 per cent greater than in January, 1944. Beef production was up 3 per cent in January compared with December, and 6 per cent greater than January, 1944.

BAE Predicts Smaller Supplies of Food Fats for Civilians in 1945

Supplies of food fats for civilians in 1945 may be smaller than in 1944, the Bureau of Agricultural Economics reported this week. Output of butter probably will be reduced moderately and production of lard in 1945, at around 2,400,000,000 lbs., will be about 25 per cent or more below the record 1944 level. If exports continue at the high 1944 rate, the supply of lard for domestic consumption in 1945 will be reduced by 10 to 15 per cent. Supplies of shortening and edible oils for civilians probably will be approximately the same as in 1944.

A substantial increase is expected in 1945 in military requirements for soap. The supply of soap fats and resin, however, will be smaller in 1945 than in 1944. Total output of inedible tallow and greases in 1945 may be around 1,820,000,000 lbs., about 150,000,000 lbs. less than a year earlier. Reduced hog slaughter will result in a smaller production of greases than in 1944. Output of inedible tallow probably will increase moderately in 1945 as a result of a rise in cattle slaughter, but not enough to offset the decline in grease production.

With lard in tighter supply in 1945 than a year earlier, use of lard as a soap fat in 1945 probably will be limited to the quantity in soap makers' inventories at the beginning of the year. This quantity was small compared with total use of lard in soap in 1944, estimated at about 200,000,000 lbs.

Following is a record of production, including preliminary figures for 1944 and 1945:

	1942 Mil. lbs.	1943 Mil. lbs.	*1944 Mil. lbs.	*1945 Mil. lbs.
Lard and rendered				
pork fat				
Inspected	1,724	2,080
Other	745	981
Total	2,469	3,061	3,250	2,400
Inedible tallow				
and grease	1,741	1,650	1,970	1,820
Edible tallow, oleo-				
stearine, oleo stock	277	259	195	195
and oleo oil	5	3	3	3
Neatsfoot oil	1,886	1,313	1,133	1,325
Cottonseed oil	7	10	6	5
Olive oil	77	152	110	100
Peanut oil	9,977	10,847	10,931	9,790
**Total fats and oils.				

*Based on most recent indications; subject to change. **Total includes some fats and oils not listed in this table.

CHICAGO PROVISION STOCKS

Contrary to the usual trend, lard stocks in January showed a rather marked decline when compared with the close of a month earlier. Chicago holdings at the end of January totaled only 10,023,427 lbs., compared with 16,524,583 lbs. on December 31 and 38,023,701 lbs. a year earlier.

Holdings of cut meats at 40,992,000 lbs. on January 31 showed a small increase from a month earlier, when holdings were 37,181,044 lbs. Stocks a year ago totaled 61,724,221 lbs. The increase during January was due to larger holdings of D.S. fat backs and also heavier holdings of other cuts of meats.

	Jan. 31, 1945 lbs.	Dec. 31, 1944 lbs.	Jan. 31, 1944 lbs.
All hbl. pk. (bbis.)	3,859	3,329	3,350
P. S. lard (a).....	1,050,550	2,153,562	15,389,980
P. S. lard (b).....	67,200	479,900	...
Other lard	5,905,647	13,891,401	22,642,301
Total lard	10,023,427	16,524,583	38,023,701
D. S. cl. bellies			
(contract)	185,300	228,800	3,194,500
D. S. cl. bellies			
(other)	7,768,210	8,077,478	8,702,400
Total D. S. cl.			
bellies	7,953,510	8,306,278	11,896,900
D. S. rib bellies
D. S. fat backs	5,936,649	3,725,200	3,904,000
S. P. hams	966,220	983,657	2,146,000
S. P. skinned hams	8,716,625	8,699,667	12,518,400
S. P. bellies	7,639,616	7,907,300	17,490,100
S. P. picnic, S. P.			
Best. shldrs.	501,857	761,942	4,677,000
Other cuts meats ..	9,257,523	6,847,082	8,986,000
Total cuts meats ..	40,992,000	37,181,044	61,724,221
(a) Made since Oct. 1, 1944.			
(b) Made prior to Oct. 1, 1944.			

PER CAPITA MEAT SUPPLIES IN U. S., CANADA INCREASE

Meat consumption in both the United States and Canada during 1944 was nearly 50 lbs. per capita more than in the United Kingdom, according to figures recently released through the Office of War Information. Supplies of food in the United States and Canada, measured in nutritional terms on a per capita basis, have increased appreciably since the prewar period. Supplies of calories, fats, animal proteins and vitamin A are below prewar levels in the United Kingdom. Relative supplies are shown in the following table:

PER CAPITA MEAT SUPPLIES			
(Carcass Weight)			
	Prewar	1943	1941
U. S.....	134.1	148.8	146.4
Canada	110.6	154.2	151.7
U. K.	132.8	107.7	107.3

BRAZILIAN LEATHER TRADE

The leather industry of Brazil has been expanded and now includes about 200 tanneries, operating at maximum capacity, according to the Department of Commerce. Improvement in quality and variety of production is attributed largely to the influx of refugee technicians.

Faster . . . Surer Way to KILL Bacteria!

You can destroy a GREATER number of bacteria in SHORTER time when you use OAKITE BACTERICIDE for germicidal treatment of your handling and processing equipment. That is because OAKITE BACTERICIDE has extremely low alkalinity . . . the pH of its solutions is between 7 and 8. This permits RAPID release of available chlorine . . . an ALL-IMPORTANT factor in swiftly killing a greater number of bacteria in less time.

Send for FREE Booklet!

Oakite Bactericide is completely soluble . . . instantly ready for use. It drains freely, leaves no white residues on equipment surfaces. Interesting booklet gives complete details. Write for your FREE copy today!

ASK US ABOUT CLEANING

Hog Dehairing Machines

Cutting Tables

Conveyors

Smoke House Drip Pans

Cutters, Grinders

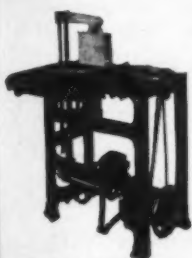
Mixers, Kettles

Trolleys, All Types

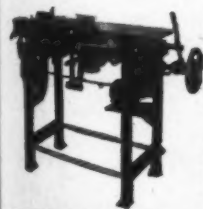
Gambrel Sticks

OAKITE PRODUCTS, INC., 20A THAMES STREET, NEW YORK 6, N. Y.
Technical Service Representatives in All Principal Cities of the United States and Canada

OAKITE  **CLEANING**



PETERS JUNIOR CARTON FORMING AND LINING MACHINE. Sets up 35-40 cartons per minute. One operator. Can be made adjustable for several size cartons.



PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE. Closes 35-40 cartons per minute. No operator. Can be made adjustable for several size cartons.

AN INVITATION TO THE MAN WITH A PACKAGING PROBLEM

Can you afford to risk being unprepared for your peacetime competition? In these days when all of your efforts are required to meet wartime schedules, it is possible that the need for a plan to convert your expensive hand cartoning operation to a low cost method of machine setup and closing is being overlooked.

The PETERS organization has found time in the midst of its wartime responsibilities to lend a hand to many LARD AND SHORTENING plants where management is giving consideration now to this need for a plan for the future.

By sending us samples of the cartons you expect to use for your peacetime production, you can get the benefit of PETERS wide experience in automatic packaging. Acting now may save many months delay later in getting our recommendations, and we expect to make deliveries in the same sequence as orders are received.

PETERS MACHINERY CO.
4700 Ravenswood Ave. Chicago 40, Ill.



Solid Fibre and Corrugated Containers—Folding Cartons including Grease-proof and Moisture Vapor-proof — Ration and Dehydrated Food Cartons — Weatherproof Export Solid Fibre Cases—Laminated and Mill-Run Box-Board.

HUMMEL & DOWNING CO.
MILL AT MILWAUKEE 1, WISCONSIN

ELEVATOR

AFTER
30 years service
TO THE
MEAT PACKING
INDUSTRY

It is not surprising that Montgomery Elevator Company is first choice among leading meat packers and cold storage warehouses when elevator installations are contemplated. We understand the problems and needs of the industry—elevator equipment designed to do the job and built to withstand the chemical action of brine, blood, animal acids and vapors.

Best proof of Montgomery Elevator performance is our continuously growing list of customers in the packing industry and the fact that our first customer, way back in 1913, is still one of our best. We have made over 200 installations for this one customer, one of the world's leading packing companies, during this 30 year period.

If you are planning a specific project, Montgomery Elevator Company invites you to take advantage of the wealth of experience gained in meeting the exact requirements of scores of Packers. Write Dept. N-14.

MONTGOMERY
Elevator COMPANY

HOME OFFICE • MOLINE, ILLINOIS

Branch Offices and Agents in Principal Cities

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

Week ended
January 31, 1945
per lb.

Steer, hfr., choice, all wts.	20 1/2
Steer, hfr., good, all wts.	19 1/2
Steer, hfr., com., all wts.	17 1/2
Steer, hfr., utility, all wts.	15 1/2
Cow, com. & gd., all wts.	17 1/2
Hindquarters, choice	23
Forequarters, choice	18 1/2
Cow hdq., commercial	19
Cow foreq., commercial	16 1/2

†Beef Cuts

Steer, hfr., sh. loin, choice	32 1/2
Steer, hfr., sh. loin, good	30 1/2
Steer, hfr., sh. loin, com.	25 1/2
Steer, hfr., sh. loin, util.	22 1/2
Cow, sh. loin, com.	22 1/2
Steer, hfr., round, choice	22 1/2
Steer, hfr., round, good	21 1/2
Steer, hfr., rd., commercial	19
Steer, hfr., rd., utility	16 1/2
Steer, hfr., loin, choice	24 1/2
Steer, hfr., loin, good	23
Steer, hfr., loin, commercial	23 1/2
Cow, loin, commercial	23 1/2
Cow, loin, utility	20
Cow round, commercial	19
Cow round, utility	16 1/2
Steer, hfr., rib, choice	24 1/2
Steer, hfr., rib, good	23
Steer, hfr., rib, commercial	21 1/2
Steer, hfr., rib, utility	18 1/2
Cow rib, commercial	21 1/2
Cow rib, utility	18 1/2
Steer, hfr., sir., choice	27 1/2
Steer, hfr., sir., good	26
Steer, hfr., sir., com.	21 1/2
Steer, hfr., cow flank, choice	18 1/2
Cow, sirloin, commercial	21 1/2
Cow, sirloin, util.	18 1/2
Steer, hfr., flank steak	23 1/2
Cow, flank steak	23 1/2
Steer, hfr., reg. chk., choice	20 1/2
Steer, hfr., reg. chk., good	19
Steer, hfr., reg. chk., com.	17 1/2
Steer, hfr., reg. chk., utility	15 1/2
Cow, reg. chuck, commercial	17 1/2
Cow, reg. chuck, utility	15 1/2
Steer, hfr., c. e. chk., choice	18 1/2
Steer, hfr., c. e. chk., gd.	17 1/2
Steer, hfr., c. e. chk., com.	16 1/2
Steer, hfr., c. e. chk., utility	14 1/2
Cow, c. e. chk., commercial	16 1/2
Steer, hfr., fore Shank	12 1/2
Cow fore Shank	12 1/2
Steer, hfr., brisket, choice	17
Steer, hfr., brisket, good	15
Steer, hfr., brisket, com.	13
Steer, hfr., brisket, utility	11
Cow, brisket, commercial	15
Cow, brisket, utility	15
Steer, hfr., back, choice	21 1/2
Steer, hfr., back, good	20
Cow back, commercial	18 1/2
Cow back, utility	16 1/2
Steer, hfr., arm chk., choice	19
Steer, hfr., arm chk., good	18
Cow arm chk., commercial	17
Cow arm chk., utility	15 1/2
Steer, hfr., sh. pl., gd. & ch.	14 1/2
Steer, hfr., sh. pl., com. & util.	13 1/2
Cow short pl., commercial	13 1/2
Cow short pl., utility	13 1/2

†Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

†Veal—Hide on

Choice carcass	20 1/2
Good carcass	19 1/2
Choice saddles	22 1/2

†Veal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

***Beef Products**

Brains	7 1/2
Hearts, cap off	15 1/2
Tongues, fresh or froz.	22 1/2
Tongues, can., fr. or froz.	16 1/2
Sweetbreads	23 1/2
Ox-tails, under 1/2 lb.	8 1/2
Tripe, scalded	4 1/2
Tripe, cooked	8 1/2
Livers, unblemished	23 1/2
Kidneys	11 1/2

***Veal Products**

Brains	9 1/2
Calv livers, Type A	48 1/2
Sweetbreads, Type A	39 1/2

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

****Lamb**

Choice lamb	20 1/2
Good lambs	19 1/2
Commercial lambs	18 1/2
Choice hind saddle	22 1/2
Good hind saddle	21 1/2
Choice fores	20 1/2
Good fores	19 1/2
†Lamb tongues, Type A	14 1/2

****Mutton**

Choice sheep	12 1/2
Good sheep	11 1/2
Choice saddles	11 1/2
Good saddles	10 1/2
Choice fores	10 1/2
Good fores	9 1/2
Mutton legs, choice	10 1/2
Mutton loins, choice	10 1/2

*Quot. on lamb and mutton are for Zone 5 and include 10c for stockette, plus 25c per cwt. for del.

*Fresh Pork and Pork Products

Reg. p. loins, und. 12 lbs. av.	22 1/2
Picnic	19 1/2
Tenderloins, 10-lb. cartons	21 1/2
Tenderloins, loose	20 1/2
Skinless shldrs., bone in	21 1/2
Spareribs, under 3 lbs.	19 1/2
Boston butts, 4/8 lbs.	21 1/2
Boneless butts, c. l.	20 1/2
Neck bones	18 1/2
Pigs' feet	4
Kidneys	10 1/2
Livers, unblemished	12 1/2
Brains	8 1/2
Ears	4
Snouts, lean out	7 1/2
Snouts, lean in	7 1/2
Heads	8 1/2
Chitterlings	8 1/2
Tiddits, hind feet	8 1/2

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	25 1/2
Fancy skinned hams, 14/18 lbs., parchment paper	25 1/2
Fancy trim, brisket off, bacon, 8 lb. down, wrap	25 1/2
Square cut seedless bacon, 8 lb. down, wrap	25 1/2
No. 1 beef sets, smoked	48 1/2
Insides, O Grade	48 1/2
Outsides, O Grade	48 1/2
Knuckles, O Grade	48 1/2

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$19.00
Reg. tripe, 200-lb. bbl.	27.00
Honey, tripe, 200-lb. bbl.	31.00

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.00
80-100 pieces	23.00
100-125 pieces	23.00
Cl. plate pork, 25-35 pcs.	23.00
Brisket pork	23.00
Plate beef, 200 lb. bbl.	22.00
Ex. plate beef, 200 lb. bbl.	24.00

*Quot. on pork items are for lots than 5,000 lb. lots and include all permitted add., except boxing and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis	
Reg. pork trim, (50% fat)	17 1/2
Sp. lean pork trim, 85%	17 1/2
Ex. lean pork trim, 85%	17 1/2
Pork cheek meat	18 1/2
Pork livers, unblemished	23 1/2
Boneless bull meat	21 1/2
Boneless chucks	19 1/2
Shank meat	19 1/2
Beef trimmings	19 1/2
Dressed canners	22 1/2
Dressed cutter cows	22 1/2
Dressed bologna bulls	22 1/2
Pork tongues	22 1/2

*Quoted below ceiling.

DRY SAUSAGE

Corvett, ch. in hog bungs.....	58
Tarringer.....	31
Farmer.....	41
Halsteiner.....	41
E. O. salami, ch.....	54
E. O. salami, n.c.....	32
Genoa style salami, ch.....	63
Pepperoni.....	30 1/4
Mortadella, n. c.....	30 1/4
Cappicola (cooked).....	43 1/4
Prescutto hams.....	36 1/4

DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings.....	29 1/4
Pork sausage, bulk.....	26 1/4
Frankfurter, in sheep casings.....	25 1/4
Frankfurter, in hog casings.....	25 1/4
Bologna, nat. casings.....	23 1/4
Bologna, art. casings.....	22 1/4
Liver sausage, fr. hog casings.....	22 1/4
Liver sausage, fr. hog casings.....	22 1/4
Smoked liver sausage, hog bungs.....	24 1/4
Head cheese.....	20
New King, nat. casings.....	38 1/4
Mixed lunch, nat. casings.....	25 1/4
Tongue and blood.....	29
Blind sausage.....	34
House.....	20
Polish sausage.....	29 1/4

Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

	Cwt.
Nitrate of soda (Chgo. w'hae) in 425-lb. bbls., del.....	\$ 8.75
Saltpetre, n. ton, f.o.b. N. Y.:	
Del. refined gran.....	8.60
Small crystals.....	12.00
Large crystals.....	13.00
Pure rfd. gran. nitrate of soda.....	14.00
Pure rfd. powdered nitrate of soda.....	4.00
Salt, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	3.74
Standard gran., f.o.b. refiners (2%).....	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	5.15
Dextrose, in car lots, per cwt., (cotton).....	4.80
In paper bags.....	4.75

SPICES

(Basis Chgo., orig. bbls., bags, bales.)	Whole	Ground
Allspice, prime.....	26 1/2	30 1/2
Revised.....	27 1/2	31 1/2
Chili pepper.....	41	41
Powder.....	41	41
Cloves, Amboyna.....	40	46
Zanzibar.....	22	27
Glazer, Jam., unbl.....	29	33
Mace, fcy. Banda.....	1.05	1.19
East Indies.....	95	1.10
E. & W. I. Blend.....	85	
Mustard flour, fcy.....	34	
No. 1.....	22	61
East Indies.....	50	61
Nutmeg, fcy. Banda.....	55	63
E. & W. I. Blend.....	53	
Paprika, Spanish.....	55	
Pepper, Cayenne.....	32	
Black Malabar.....	11	15
Black Lampong.....	12 1/4	13 1/4
Pepper, wh. Sing.....		
Muntok.....		
Packers.....	15 1/4	

*Nominal quotations.

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/4 to 1 1/2 in., 180 pack.....	17 @ 20
Domestic rounds, over 1 1/2 in., 140 pack.....	35 @ 38
Export rounds, wide, over 1 1/2 in.....	45 @ 45
Export rounds, medium, 1 1/4 to 1 1/2 in.....	25 @ 30
Export rounds, narrow, 1 1/4 in. under.....	25 @ 30
No. 1 weasands.....	5 @ 6
No. 2 weasands.....	4
No. 1 bungs.....	16 @ 18
No. 2 bungs.....	10 @ 12
Middle sewing, 1 1/4 @ 2 in.....	50 @ 60
Middles, select, wide, 2 @ 2 1/2 in.....	55 @ 65
Middles, select, extra, 2 1/4 @ 2 1/2 in.....	95
Middles, select, 2 1/2 in. & up.....	1.25
Dried or salted bladders, per piece:	
12-15 in. wide, flat.....	7 1/2 @ 9
10-12 in. wide, flat.....	5 @ 6 1/2
8-10 in. wide, flat.....	2 1/2 @ 3 1/2
6-8 in. wide, flat.....	2 @ 2 1/2
Hog casings:	
Extra narrow, 29 mm. & dn.....	2.25 @ 2.45
Narrow medium, 29 @ 32 mm.....	2.25 @ 2.45
Medium, 32 @ 35 mm.....	1.90 @ 2.00
English, medium, 35 @ 38 mm.....	1.65 @ 1.80
Wide, 38 @ 42 mm.....	1.55 @ 1.65
Extra wide, 43 mm.....	1.45 @ 1.60
Export bungs.....	22
Large prime bungs.....	18 @ 20
Medium prime bungs.....	11 @ 12
Small prime bungs.....	8 @ 9
Middles, per set.....	20 @ 21

SEEDS AND HERBS

	Whole	Ground
Caraway seed.....	85	90
Cominos seed.....	23	26
Mustard sd., fcy. yel.....	25	
American.....	15 1/4	
Marjoram, Chilean.....	30	36
Oregano.....	12	16

OLEOMARGARINE

White domestic vegetable.....	19
White animal fat.....	16 1/2
Water churned pastry.....	18 1/2
Milk churned pastry.....	18 1/2
Vegetable type.....	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.55
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	14.93
Raw soap stocks:	
Cents per lb. divd. in tank cars.....	
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/4
East.....	3 1/4
Corn foots, basis 50% T.F.A. Midwest.....	3 1/4
East.....	3 1/4
Soybean foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/4
East.....	3 1/4
Soybean oil, in tanks, f.o.b. mills, Midwest.....	11 1/4
Corn oil, in tanks, f.o.b. mills.....	12 1/4

Manufacturer to jobber prices, f.o.b.

OZITE

STANDARD HAIR FELT

INSULATES BETTER!

SAVES POWER!

FITS ANY FORM!

THERMAL
CONDUCTIVITY
ONLY .26
B. T. U.

Leading refrigeration engineers prefer Ozite Standard Hair Felt because it is a more effective heat barrier ... provides closer low temperature control ... steps up refrigerating capacity of the equipment ... reduces power consumption.

Ozite Standard Hair Felt is made from 100% cattle hair ... lasts for years ... in fact it never wears out ... never rots or decays. It's flexible for easier installation around pipes, ducts, elbows, valves of any size. Comes in rolls, in 9 thicknesses. And it's available now, without priority!

Other Hair-Felt materials for every insulating need—write for details

AMERICAN HAIR & FELT COMPANY

Dept. J-2

MERCHANDISE MART • CHICAGO 54

OZITE

STANDARD HAIR FELT

PRE-SEASONING WITH NEVERFAIL

Adds

SPECIAL GOODNESS

The delicious, aromatic fragrance imparted by NEVERFAIL 3-Day Ham Cure produces hams that are out of the ordinary ... hams that readily command the highest prices you are permitted to ask. At the same time, NEVERFAIL 3-Day Ham Cure actually reduces your cost of production. Write us!



H. J. MAYER & SONS CO.

809 27 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS
Canada: 311 West Windsor, Ontario

**STOCKINETTE BAGS
PROTECT BEST**

BEEF - VEAL - PORK

VICTORY

BEEF SHROUDS



CINCINNATI COTTON PRODUCTS CO.
CINCINNATI, OHIO

**Attention MEAT PACKERS • SAUSAGE MAKERS
POULTRY EVISCERATORS • RENDERERS . .**

A NEW OPPORTUNITY exists in the dog food business... new pasteurized meat loaf type dog food already a proved success... keeps a year or more at ordinary cooler temperatures... no freezing required... exclusive process... formulas, plant installations, sales and advertising assistance, continuous consultation services supplied... flat fee and royalty basis.

RICHARD A. SIMMONDS

Canine Nutritionist

489 FIFTH AVENUE
NEW YORK
(17)



125 MAIDEN LANE
SAN FRANCISCO
(8)



PETE PATCH SAYS:

"When traffic gets jammed to a standstill, folks call it a rush hour."

But traffic over cracked and rutted concrete floors can become a mighty expense even when there isn't a rush hour. Don't risk painful accidents. Repair broken, rutted floors overnight with

CLEVE*O*CEMENT

Your maintenance man can patch those cracks and ruts tonight; in the morning you've got a smooth, flint-hard, slip-proof surface that's ready and safe for heavy traffic. Lactic acid, steam, water, heat and cold do not affect it. Satisfied users everywhere. Write for bulletin.

The MIDLAND PAINT & VARNISH CO.
9119 KENO AVENUE CLEVELAND 3, OHIO

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	19

The above quotations do not include charges for koshing but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., trl., choice.....	21 1/2
Steer, hfr., trl., good.....	20 1/2
Steer, hfr., trl., commercial.....	19 1/2
Steer, hfr., trl., utility.....	17 1/2
Steer, hfr., reg. ch., choice.....	24
Steer, hfr., reg. ch., good.....	22 1/2
Steer, hfr., reg. ch., commercial.....	21 1/2
Steer, hfr., reg. ch., utility.....	18 1/2

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshing plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	25 1/2
Steer, hfr., rib, good.....	24 1/2
Steer, hfr., rib, commercial.....	22 1/2
Steer, hfr., rib, utility.....	21 1/2
Steer, hfr., loin, choice.....	31
Steer, hfr., loin, good.....	29 1/2
Steer, hfr., loin, commercial.....	24 1/2
Steer, hfr., loin, utility.....	21 1/2

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for kosh. cuts, where permitted, are not included in prices.

***FRESH PORK CUTS**

Pork loins, fresh, 12 lbs. dn.....	23 1/2
Shoulders, regular.....	20 1/2
Butts, regular 3/8 lbs.....	24 1/2
Hams, regular, under 14 lbs.....	22
Hams, skinned fresh, under 14 lbs.....	24
Picnics, fresh, bone in.....	19 1/2
Pork trimmings, ex. lean.....	30 1/2
Pork trimmings, regular.....	17 1/2
Spareribs, medium.....	13 1/2

Pork loins, fr., 10/12 lbs.....	26 1/2
Shoulders, reg.....	21 1/2
Butts, boneless, C. T.....	31
Hams, regular, under 14 lbs.....	23 1/2
Hams, sknd., under 14 lbs.....	25 1/2
Picnics, bone in.....	19 1/2
Pork trim., ex. lean.....	31 1/2
Pork trim., regular.....	19 1/2
Spareribs, medium.....	19
Boston butts, 3/8 lbs.....	27 1/2

***COOKED HAMS**

Ckd. hams, skin on, fatted, 8/down.....	43
Ckd. hams, skinless, fatted, 8/down.....	40 1/2

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended January 27, 1945, were reported as follows:

	Week January 27	Previous week	Year ago
Cured meats, pounds.....	90,292,000	28,468,000	31,298,000
Fresh meats, pounds.....	79,983,000	72,642,000	34,592,000
Lard, pounds.....	7,562,000	6,659,000	5,132,000

***SMOKED MEATS**

Reg. hams, under 14 lbs.....	24
Reg. hams, 14/18 lbs.....	23 1/2
Reg. hams, over 18 lbs.....	23
Skd. hams, under 14 lbs.....	23 1/2
Skd. hams, 14/18 lbs.....	23
Skd. hams, over 18 lbs.....	22 1/2
Picnics, bone in.....	23 1/2
Bacon, west., 8/12 lbs.....	23 1/2
Bacon, city, 8/12 lbs.....	23 1/2
Beef tongue, light.....	21
Beef tongue, heavy.....	21 1/2

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in.	
Jan. 31, under 80 lbs.....	22 1/2
81 to 99 lbs.....	22 1/2
100 to 119 lbs.....	22 1/2
120 to 136 lbs.....	22 1/2
137 to 153 lbs.....	22 1/2
154 to 171 lbs.....	22 1/2
172 to 188 lbs.....	22 1/2

***DRESSED VEAL**

Hide off

Choice, 50@275 lbs.....	22 1/2
Good, 50@275 lbs.....	22 1/2
Commer., 50@275 lbs.....	22 1/2
Utility, 50@275 lbs.....	22 1/2

*Quot. are for zone 9 and include 50c for del. An additional 1/2c per cwt. permitted if wrapped in stockinette.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	27 1/2
Lamb, good.....	26 1/2
Lamb, com.....	25 1/2
Mutton, gd. & ch.....	24 1/2
Mutton, util. & cul.....	23 1/2

Quotations are for zone 9.

FANCY MEATS

Tongues, Type A.....	25 1/2
Sweetbreads, beef, Type A.....	25 1/2
Sweetbreads, veal, Type A.....	25 1/2
Beef kidneys.....	25 1/2
Lamb fries, per lb.....	25 1/2
Livers, beef, Type A.....	25 1/2
Oxtails, under 1/2 lb.....	25 1/2

Prices 1 c. l. and loose basis for zone 9. For lots under 500 lbs. add 40.625.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

"BOSS" MEAT LOAF PAN FILLER

This automatic machine is a complete unit and comes to you ready to be connected to your stuffer for immediate action.

It consists of only a few parts, is simple to operate and easy to keep clean.

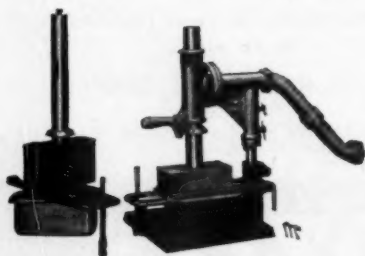
Tests have shown it to fill 20 four-pound pans per minute. A positive, money-making accessory.

"BOSS" assures Best Of Satisfactory Service

THE CINCINNATI BUTCHERS' SUPPLY CO.

Helen & Blade Sts., P. O. Box D, Elmwood Place Station, Cincinnati 16, Ohio

824 Exchange Ave., U. S. Yards, Chicago 9, Ill.



CHICAGO PROVISION MARKETS

From the National Provisioner's Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS,
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, FEBRUARY 1, 1945
Top figures represent O.F.A.
ceilings.

REGULAR HAMS

Fresh or Frozen	S.P.
8-10	21 1/2
10-12	21 1/2
12-14	21 1/2
14-16	20 1/2

BOILING HAMS

Fresh or Frozen	S.P.
16-18	20 1/2
18-20	19 1/2
20-22	19 1/2

SKINNED HAMS

Fresh or Frozen	S.P.
10-12	23 1/2
12-14	23 1/2
14-16	22 1/2
16-18	22 1/2
18-20	21 1/2
20-22	21 1/2
22-24	21 1/2
24-26	21 1/2
26-28	21 1/2
28-30	21 1/2
30-32	21 1/2

PICNICS

Fresh or Frozen	S.P.
4-6	19 1/2
6-8	19 1/2
8-10	19 1/2
10-12	19 1/2
12-14	19 1/2
14-16	19 1/2

Short shank 1/4c over.

BELLIES

(Square Cut Seedless)

Fresh or Frozen	Cured
6-8	17 1/2
8-10	16 1/2
10-12	16 1/2
12-14	15 1/2
14-16	15 1/2
16-18	14 1/2

D. S. BELLIES

Clear	Rib
16-20	14 1/2
20-22	14 1/2
22-24	14 1/2
24-26	14 1/2
26-28	14 1/2
28-30	14 1/2
30-32	14 1/2
32-34	14 1/2
34-36	14 1/2
36-38	14 1/2
38-40	14 1/2
40-42	14 1/2

GREEN AMERICAN BELLIES

16-20	13 1/2
20-22	13 1/2
22 and up	13 1/2

FAT BACKS

Green or Frozen	Cured
6-8	10 1/2
8-10	10 1/2
10-12	10 1/2
12-14	10 1/2
14-16	10 1/2
16-18	11 1/2
18-20	11 1/2
20-22	11 1/2

OTHER D. S. MEATS

Fresh or Frozen	Cured
Regular plates	10 1/2
Clear plates	9 1/2
Jowl butts	9 1/2
Square jowls	11

FUTURE PRICES

MONDAY, JAN. 29, THROUGH
FRIDAY, FEB. 2, 1945

LARD	No bids or offerings
Jan.	No bids or offerings
Mar.	No bids or offerings
May	No bids or offerings
July	No bids or offerings

WEEK'S LARD PRICES

Prices of prime steam lard:

P.S. Lard	P.S. Lard	Raw
Tierces	Loose	Leaf
Jan. 29	12.80	12.75
Jan. 30	12.80	12.75
Jan. 31	12.80	12.75
Feb. 1	12.80	12.75
Feb. 2	12.80	12.75

Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago C. L.	14.55
Kettle rend., tierces, f.o.b.	
Chicago C. L.	15.05
Leaf, kettle rend., tierces,	
f.o.b. Chicago C. L.	15.05
Neutral, tierces, f.o.b.	
Chicago C. L.	15.55
Shortening, tierces, c.s.f.	16.50

EASTERN FERTILIZER MARKETS

New York, Jan. 31, 1945

Trading quieted down in the by-product markets the past week and additional dry rendered tankage sold at \$1.20 per unit, f.o.b. New York. Some sellers of wet rendered tankage were asking \$5.53 but most buyers would not pay over \$5.25. Dried blood was in excellent demand at \$5.53 f.o.b. New York and no offerings were available.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 10% per unit	5.53
Unground, fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f. spot	55.00
January shipment	55.00
Fish scrap (acidulated), 7% ammonia, 8% B. P. L., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15 1/2% B. P. L., bulk	5.25

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$42.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit05

Dry Rendered Tankage

45/50% protein, unground	\$ 1.25
--------------------------------	---------

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during December in Alabama, Florida and Georgia amounted to:

	Dec. 1944	Dec. 1943
Cattle	48,340	42,866
Calves	24,897	20,404
Hogs	187,768	225,904
Sheep	180	172



THIS VETERAN CAN HANDLE YOUR JOB

Now and in post-war years this veteran of war fronts and industry can handle your particular conveying jobs with ease. Miles of Rapid-Wheel Portable Conveyors are now in use in all theatres of war where speed of handling is measured in lives saved. On the home front where the war must be won with Food, this veteran is also doing valiant service in all branches of the food industry. Users find the various units of Rapid-Wheel Portable Gravity Conveyors meet every conceivable need. Get this veteran on the job. Solve your labor shortage problem. Cut your handling costs. Write for further information.

OFFICES IN PRINCIPAL CITIES

THE RAPIDS-STANDARD CO., INC.

321 Peoples Nat'l Bank Bldg. Grand Rapids 2, Mich.

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

TALLOW AND GREASES.—Conditions are generally unchanged in the tallow and grease markets with unsatisfied demand for all grades. The BAE this week indicated that restrictions are forthcoming on products used by soap makers. The Bureau said that with lard in tighter supply in 1945 than a year earlier, use of lard as a soap fat this year probably will be limited to the quantity in soap makers' inventories at the beginning of the year. This quantity was small compared with total use of lard in soap in 1944, estimated at about 200,000,000 lbs. Total output of inedible tallow and greases in 1945 may be 150,000,000 lbs. less than a year earlier, and it is possible that some restrictions in delivery and stock piles may be necessary on these items also. All in all, the report was very much on the bearish side. Meanwhile, trading on the various grades of tallows and greases appeared somewhat slimmer.

Sales of tallow this week included fancy at 8½¢; choice, 8¼¢; special, 8¼¢, and lower grades at respective ceilings. Reported grease sales included choice white, 8½¢; A-white, 8¼¢; B-white, 8¼¢, and lower grades at full ceiling rates.

NEATSFOOT OIL.—Market conditions are unchanged with the lack of offerings making for a mostly nominal trade. Quotations continue to be quoted at the full ceiling.

STEARINE.—Practically nothing is being offered on the market and prices are nominal at ceiling levels.

OLEO OIL.—Offerings light; demand good and full maximum prices quoted on all grades.

GREASE OIL.—There is a fair scattered trade in grease oils with market unchanged. No. 1 oil continues at 14¢; prime burning, 15¼¢, and acidless tallow oil, 13¼¢.

VEGETABLE OILS

Another government estimate on fats and oils output for 1945 was very much on the bearish side this week. With but one or two exceptions, output of all oils during 1945 will be smaller than for a year earlier. Supply conditions are expected to be very tight most of this year, regardless of how the war situation develops. Exports are expected to remain large and with smaller output of all fats and oils, amounts left for civilian use will be small. Industrial users will be able to obtain and use lard, shortening and salad and cooking oils during the remainder of the first quarter of 1945 at the rate of approximately 100 per cent of their base period use, the Office of Price Administration has announced. Usual restrictions on the amounts of lard, shortening, cooking and salad oils industrial users may obtain and use were suspended until January 28. After that date, they may not obtain more rationed fats and oils than the difference between their allotment and their physical inventory of these items. Meanwhile, volume of business in all branches of the vegetable oils market was very thin. There was a persistent demand for all kinds, but offerings were very limited.

SOYBEAN OIL.—The market appears to be well sold up on soybean oil with practically nothing offered this week. Many contracts have been made for delivery in the latter half of 1945.

PEANUT OIL.—There is still no movement in any volume reported. Buyers are on the watch for product and reported willing to pay full ceilings.

OLIVE OIL.—Indications are that the cargo of Spanish olive oil, now afloat, will reach port soon. Meanwhile, the market is quiet.

COTTONSEED OIL.—Futures prices were again firm, but quiet. Spot market was inactive with demand good.

BY-PRODUCTS MARKETS

A moderate amount of business was again reported in the by-products market. Most of the trading was again in dry rendered tankage and dried blood. Some trade was again uncovered in bone meal at the full ceiling.

Blood

	Units Ammonia
Unground, loose	\$1.10

Digester Feed Tankage Materials

†Unground, per unit ammo.....	\$3.30
Liquid stiek, tank cars.....	2.60
†Quoted delivered mid-west point basis.	

Packinghouse Feeds

	Curets, per ton
65% digester tankage, bulk.....	\$7.50
60% digester tankage, bulk.....	7.00
55% digester tankage, bulk.....	6.50
50% digester tankage, bulk.....	6.00
45% digester tankage, bulk.....	5.50
50% meat, bone meal scraps, bulk.....	7.50
†Bloodmeal.....	\$8.50
Special steam bone-meal.....	\$5.00@5.50

†Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	\$5.00@5.50
Steam, ground, 2 & 26.....	\$5.00@5.50

Fertilizer Materials

	Per ton
High grade tankage, ground.....	\$ 3.50@ 4.00
10@11% ammonia.....	\$5.00@5.50
Bone tankage, unground, per ton....	\$5.00@5.50
Hoof meal.....	4.25@ 4.50

Dry Rendered Tankage

	Per unit
**Hard pressed and expeller unground.....	\$1.15@1.30
55% protein or less.....	1.20@1.35
55 to 75% protein.....	1.20@1.35
**Quoted under ceiling, del'd. mid-west point basis.	

Gelatine and Glue Stocks

	Per unit
Calf trimmings (limed).....	\$1.00
Hide trimmings (limed).....	.90
Sinews and pizzles (green, salted).....	1.00
Per ton	
Cattle jaws, skulls and knuckles.....	\$45.00
Pig skin scraps and trim, per lb.....	.74@.75

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy.....	\$70.00@80.00
light.....	70.00
Flat shins, heavy.....	65.00@70.00
light.....	65.00
Blades, buttocks, shoulders & thighs.....	62.50@65.00
Hoofs, white.....	55.00@57.50
Hoofs, house run, assorted.....	45.00
Junk bones.....	25.00
†Delivered Chicago.	

Animal Hair

Winter coll dried, per ton.....	\$ 60.00
Summer coll dried, per ton.....	55.00@57.50
Winter processed, lb.....	1
Winter processed, gray, lb.....	1
Cattle switches.....	4 @ 45



**SMART PACKERS KNOW
IT PAYS TO Specify**

LIBERTY

BEEF SHROUDS

**1. Quality 2. Service
3. Economy**

THE CLEVELAND COTTON PRODUCTS CO.

* CLEVELAND 14, OHIO *

HIDES AND SKINS

Packer and small packer hides active, Coast to Coast, at ceiling prices—Fair movement on country stock but more available—Calf and kipskin production declining.

Chicago

PACKER HIDES.—The new buying permits for Jan. hides were valid for trading at the opening of the week. There was early action in the small packer and country market but trading in packer hides on the opening day was confined to the movement by the larger outside independent packers of their Jan. production through regular channels, with ceiling prices paid for all descriptions.

The local packers were active on the second day of the week, as soon as their complete killing lists for the previous week were in hand. Two packers have moved their limited Jan. production of bulls, with prospects that the others will sell Jan. bulls before the end of this week. All the local packers have cleared the bulk of their Jan. hide production, except for some odds and ends which will be used to match out unfilled permits early next week, together with a part at least of this week's production.

A more liberal supply of heavy hides is reported and permits were increased in anticipation of this, but the bulk of the increase is said to be in permits for small packer and country hides, where the kill shows considerable seasonal increase. Federal inspected slaughter at 32 centers showed a fair increase after the Holiday weeks were out of the way but declined again last week, with a total of 214,271 head of cattle reported, as against 228,891 for previous week, and 218,521 for the same week a year ago.

Shoe production during Nov. totalled 39,497,040 pairs, a decrease of 3.1 percent from the Oct. total of 40,760,008, but an increase of 7.8 percent over the 36,625,226 made during Nov. 1943. Production during the first eleven months of 1944 was 426,894,120, less than one-tenth of one percent under the 426,909,452 made during the same period of 1943. There was, however, a decided increase in the proportion of all-fabric and part-leather and part-fabric shoes during the year.

OUTSIDE SMALL PACKER.—There has been an active movement of outside small packer hides at the full ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for branded. Permits showed considerable increase, as slaughter by the small killers expands at this season, and market is called firm at the ceiling level. Upper leather tanners who operate constantly in this market indicate some surplus of offerings; other operators, not so familiar with this market, are still looking for small packer offerings.

PACIFIC COAST.—There was action

at early mid-week in the Pacific Coast market when some of the smaller killers moved their Jan. hides at the ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points. One or two of the larger productions have since moved at the same levels.

FOREIGN WET SALTED HIDES.

The South American market turned active late last week when 1,000 Anglo, 2,000 LaPlata and 3,000 Rosa Fe reject steers sold to the States; 3,000 Nacional heavy steers were credited as going to England. Activity in the domestic hide markets over-shadowed the foreign market early this week but according to late reports at least 11,000 light steers, 16,000 standard heavy steers and 4,000 Municipal extremes have moved to England and the States at unchanged prices.

COUNTRY HIDES.—The country hide market was active early this week and quite a few cars of all-weights sold at the ceiling of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less. This is the season of heavy country slaughter and there are still plenty of country hides available, with prospects of a fair surplus after the permits expire on Feb. 10. While the hides are running fairly heavy average, some lots averaging slightly under 50 lb. are said to be available, with buyers looking for lighter stock. Holders are firm in their ideas, however, in the belief that all the hides will be needed later, especially as the labor situation eases.

CALFSKINS.—There has been no activity as yet in packer Jan. calfskins, as packers apparently intend to defer action until their killing lists for the last few days of the month are in hand early next week. Federal inspected slaughter of calves, which of course included kipskins from the hide viewpoint, is down at least forty percent from the Nov. figures, with prospects of further slowing down. Packer calfskins are firm at the maximum of 27c for heavies and 23½c for lights under 9½ lbs., but a good part of the trading will be on New York selection.

City calfskins sold this week in a good way at the ceiling of 20½c for 8/10 lb., and 23c for 10/15 lb., with outside cities at the same levels, and some trading reported on New York selection. Trade in country calf has been somewhat limited but skins are apparently more firmly held at the top of 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are in demand at \$1.43, selected.

KIPSKINS.—There has been a sharp decrease this month in the production of kipskins, and this trend will probably continue for a while. Packers are expected to move their Jan. kips next week, as soon as complete killing figures for the month are received. Market is called firm at the ceiling of 20c for 15-30 lb. natives and 17½c for brands, with a good part of the trading expected to be

on basis of New York selection and prices.

City kipskins are quotable at the maximum of 18c for 15-30 lb. natives and 17c for brands, with some trading still reported on New York selection. Country kips are slow at the asking price of 16c, flat, and there is some accumulation; but, despite the fact that tanners report a fair back-log of stock, and that the expected buying by UNRRA has not developed, holders are firmer in their ideas as production declines.

Packer regular slunks are salable at \$1.10, flat, and hairless 55c, flat, with at least one producer already sold well into February.

SHEEPSKINS.—Trade in packer shearlings is light and scattered now, with production at about the low point of the year. The larger regular shearing tanner buyers are inactive but strong support is furnished in a spotty way by fur tanner buyers, and the entrance of more of this class of buyers in the market in recent months has resulted in agitation by the regular buyers for a reduction in the ceiling prices, which were established at a time when production was being encouraged for exclusive use of the Armed forces. No. 1's are quotable in a range of \$1.75 @2.15, No. 2's \$1.10@1.25, and No. 3's 90c@1.00; sales of straight No. 1's in l.c.l. lots were reported this week at \$2.15 in a couple of directions to fur tanners, while the lower grades are scarce. The active demand for sheepskin leather holds pickled skins strongly at individual ceilings by grades; market quoted \$7.75@8.00 per doz. packer production, and skins are moving as fast as available. Some trading in packer wool pelts by Iowa packers is scheduled for late this week, Feb. production being involved. No details are available yet but market usually quoted \$3.70@3.80 per cwt. liveweight basis, with Colorados around \$3.20@3.25, and Texas \$3.10@3.20 per cwt.

New York

PACKER HIDES.—There was activity in the New York market from early mid-week on and the larger killers have disposed of their Jan. production, except for a few final days of the month, with ceiling prices reported on all selections.

CALFSKINS.—Production of calfskins is slackening and there is a steady demand, with activity this week by the New York collectors; 3-4's sold at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packers will probably clear their holdings early next week, with 3-4's going at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

DIGESTIBILITY OF MEAT

Meat proteins are well utilized by the body. The same is true of fat. As a class, all common fats are easily and almost completely digested.

**"Flavor Control
also leads the way
to REPEAT SALES!"**



**USE
STANDARD STRENGTH**

GARLIC & ONION

Eye appeal plus taste appeal are essential in the development of increased sales. The determining factor in the original purchase is probably eye appeal but repeat sales, the backbone of your business, depend mainly on uniform flavor. Natural state of garlic clove in the pod varies greatly in strength, and so does the onion, but the juices pressed from them are standardized and dependable. The cost is low . . . the advantages are many . . . try them! Garlic 1 gal. \$2.50; Onion 1 gal. \$1.25.

★ For dehydrated food products where garlic and onion are used, genuine garlic oil and onion oil produce the best results.

VEGETABLE JUICES, INC.

664-666 W. HUBBARD ST.
CHICAGO 10, • ILLINOIS

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week, 1944
	Week ended Feb. 2, '45	Prev. week	
Hvy. nat. str.	@15½	@15½	@15½
Hvy. Tex. str.	@14½	@14½	@14½
Hvy. butt			
brnd'd str.	@14½	@14½	@14½
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.			
str.	@15	@15	@15
Brnd'd cows	@14½	@14½	@14½
Hvy. nat. cows	@15½	@15½	@15½
Lt. nat. cows	@15½	@15½	@15½
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23½ @27	23½ @27	23½ @27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17½	@17½	@17½
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrls.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS		
Nat. all-wts.	@15	@15
Brnd'd all-wts.	@14	@14
Nat. bulls	@11½	@11½
Brnd'd bulls	@10½	@10½
Calfskins	20½ @23	20½ @23
Kips, nat.	@18	@18
Kips, brnd'd	@11.10	@11.10
Slunks, hrls.	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES		
Hvy. steers	@15	@15
Hvy. cows	@15	@15
Bulls	@15	@15
Extremes	@15	@15
Bulls	@11½	@11½
Calfskins	16 @18	16 @18
Kipskins	@16	@16
Horsehides	6.50 @8.00	6.50 @8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS		
Pkr. shearings	1.75 @2.15	1.90 @2.15
Dry pelts	25 @26	25 @26
		27 @27½

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 27, 1945, were 8,522,000 lbs.; previous week 7,806,000 lbs.; same week last year, 5,930,000 lbs. January 1 to date, 29,236,000 lbs.; same period in 1944, 22,576,000 lbs.

Shipments of hides from Chicago for week ended January 27, 1945, were 3,875,000 lbs.; previous week, 3,732,000 lbs.; same week last year, 3,397,000 lbs. January 1 to date, 16,378,000 lbs.; same period a year ago, 16,048,000 lbs.

Is all your waste paper going to war?

FRIDAY'S CLOSING

Provisions

Livestock receipts at the 12 western markets today reached a new low of only 43,500 hogs, including direct, against 49,661 last Friday and \$9,000 a year ago. Trading in pork cuts of all descriptions is also at a very low ebb; the light trade represents mostly accommodation business to routine buyers.

Cottonseed Oil

Mar. 14.31b; May 14.31b; July 14.00b @14.31ax; Sept. 14.00b @14.31ax; Oct. 13.70 @14.05ax; Dec. 13.50b @14.00ax.

CCC Purchases and Announcements

PURCHASES. — During the week ended January 27 CCC purchases included 8,782,559 lbs. frozen pork; 8,113,421 lbs. cured pork; 135,000 lbs. frozen beef and veal; 277,500 lbs. frozen lamb and mutton; 19,562,600 lbs. canned meats; 2,975,100 lbs. lard and 22,000 bundles, 100-yards each, hog casings.

STOCKS AT 7 MARKETS

Lard stocks at seven markets on January 31, 1945, were 8½ million lbs. lighter than a month ago and totaled 15,943,648 lbs.

Total S.P. meats were 5 million lbs. under a month ago at 43,712,781 lbs. and stocks of D.S. meats increased 6 million lbs., totaling 36,726,633 lbs.

UTILITY BEEF SET-ASIDE

It was reported from Washington late this week that an increase in the set-aside on all Utility beef is being considered. This report ties in with the recent WFA announcement that such increases were imminent.

• SELL FOR CASH 75%

Reduce Profit Tax by as much as

LONG ESTABLISHED, REPUTABLE CONCERN WITH
SUBSTANTIAL CAPITAL WILL BUY NOW—FOR CASH

Assets, Capital Stock, Family Holdings of
INDUSTRIAL PLANTS, MFG. DIVISIONS, UNITS

We are Principals, and act only in strictest confidence,
retaining Personnel wherever possible. Address . . .

BOX 1200, 1474 BROADWAY, N. Y. C.

FLASHES ON SUPPLIERS

BASIC FOOD MATERIALS, INC.—Kenneth G. Potts and Ivan G. Potts, well known in the meat packing and sausage manufacturing fields, have joined the sales staff of Basic Food Materials, Inc., Cleveland, O., manufacturers of seasonings and specialty materials, it is announced. Ivan Potts will make his headquarters in Dallas, Tex., concentrating his activities in the Southwest, while Kenneth Potts, with headquarters in Philadelphia, Pa., will serve the eastern seaboard.

SYLVANIA INDUSTRIAL CORP.—John W. Little has been elected to the board of directors of the Sylvania Industrial Corp. and placed in charge of sales of cellophane, casings for meat products and self-sealing bands, it is announced by H. H. Replogle, vice president. Little, who is also a vice president, will supervise the general sales force, branch offices and warehouses. Replogle will continue as vice president and director, devoting his attention to postwar planning and other phases of the business.

WESTINGHOUSE ELECTRIC & MFG. CO.—Establishment of a New England district of the Westinghouse Lamp Division's field organization and appointment of George H. MacGilvray as district manager are announced. It was explained by Russell E. Ebersole, lamp sales manager for Westinghouse,

that "in order to meet increased demands of New England war industries, as well as military, naval and merchant marine installations," it has also been necessary to enlarge the sales and office staff at district headquarters in Boston and more than treble the floor space. MacGilvray will continue to supervise customer relations in Maine, New Hampshire, Vermont, Massachusetts, Rhode Island and Connecticut from his Boston headquarters.

CAN MANUFACTURERS INSTITUTE.—George A. Milton, president of the George A. Milton Can Co., Brooklyn, has been elected president of the Can Manufacturers Institute. He has been a charter member of the board of directors since formation of the organization in 1939. H. Ferris White was re-elected executive vice president and Clifford Sifton was again named secretary and treasurer.

EMERY FLOOR CO., INC.—Organization of the Emery Floor Co., Inc., 330 West 42nd st., New York City, to lay industrial floor toppings where Cortland Emery Aggregate is used, has been announced. The new concern is associated with the Walter Maguire Co., Inc., producers of Cortland Emery Aggregate, and will operate in cooperation with flooring firms, contractors, builders, plant maintenance departments and distributors to give advice and service in the proper handling of Cortland Emery Aggregate.

SEE FAVORABLE PRICES

MONTREAL.—With continuation of hostilities and increasing demands for meat by the allied forces, and with the necessity of providing for liberated countries, the prospect for livestock appears favorable, states the Industrial and Development Council of Canadian Meat Packers in its current review of the world meat situation. On the outlook for Canada, the letter declares that demand for pork products will continue at high levels in 1945, but production surveys estimate considerable reduction in hog marketings from the all-time records of 1944. Extension of the present bacon contract with Britain to the end of 1946 assures an outlet for all surplus product at satisfactory prices.

ST. JOSEPH 1944 RECEIPTS

The St. Joseph Stock Yards at S. St. Joseph, Mo., handled more cattle, calves and hogs during 1944 than a year earlier, but sheep and lamb numbers were lighter. Cattle receipts for the year totaled 572,768 head compared with 504,106 head a year earlier. A total of 117,942 head of calves was received against only 66,636 in 1943. Hog numbers totaled 1,809,954 head in 1944 and 1,487,181 in 1943, while sheep and lamb receipts at 1,119,652 head were slightly under the 1,203,526 head received a year earlier.



KREY Tenderated Hams
and other Products have earned a
Nation wide recognition for Quality & Profitable Selling

KREY PACKING COMPANY
ST. LOUIS, MISSOURI

SHIPPERS OF MIXED CARS OF PORK, BEEF AND PROVISIONS

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H. B. AMISS
600 F. St., N. W.
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ROY WALDECK
443 Broad
Newark, N. J.

A. L. HOLBROOK
74 Warren
Buffalo, N. Y.

MAX LEFKOWITZ
613 Gibson St.
Scranton, Pa.

HAROLD L.
WOODRUFF
406 West 14th St.
New York, N. Y.

M. WEINSTEIN
& CO.
122 N. Delaware
Philadelphia, Pa.

EDWARD KOHN CO.

Established 1920

WHOLESALE MEATS

- Ample experience with the trade in this area
- Well qualified to represent beef, veal and pork packers
- Cooler Facilities for Assembling and Distributing All Products
- Mixed Car Lots

3843 EMERALD AVE., CHICAGO 9, ILL.

Phone: YARDS 3134

LIVESTOCK MARKETS *Weekly Review*

LIVESTOCK AT 68 MARKETS

Receipts in December, 1944, local kill, shipments, as reported by the War Food Administration, Office of Marketing Service:

CATTLE			
	Receipts	Local slaughter	Shipments
December, 1944.....	1,626,110	850,288	801,804
December, 1943.....	1,509,964	840,006	681,602
5-yr. December av....	1,275,822	723,824	554,589

CALVES			
	Receipts	Local slaughter	Shipments
December, 1944.....	575,124	389,506	188,907
December, 1943.....	462,707	315,958	150,018
5-yr. December av....	482,119	289,713	195,870

HOGS			
	Receipts	Local slaughter	Shipments
December, 1944.....	3,364,823	2,411,621	951,753
December, 1943.....	4,608,179	3,614,850	1,029,077
5-yr. December av....	3,916,844	2,946,875	975,905

SHEEP AND LAMBS			
	Receipts	Local slaughter	Shipments
December, 1944.....	2,133,935	1,156,146	907,442
December, 1943.....	2,312,933	1,417,245	913,234
5-yr. December av....	1,969,275	1,129,246	785,825

GRUB DAMAGE MOUNTS

Continually mounting losses from cattle grub infestation of Michigan cattle are reported by E. L. Benton, animal husbandry extension specialist at Michigan State College, who states that last spring at least 50,000 cattle were marketed in the state with hides badly damaged by grubs. Unless treatment measures are carried out, the number may be even larger this year, he said, which is especially costly now because of the leather shortage and prospects for tighter shoe rationing.

CALENDAR FEATURES STOCK

Photographs of prominent breeds of hogs, cattle and lambs are featured on the red, white and blue 1945 calendar issued by Cudahy Brothers Co., Cudahy, Wis. The large calendar is accompanied by a personal greeting from Michael F. Cudahy, president of the organization.

Major Offensive on the Farm Front!

Backing the offensive of American fighting men, armies of American farmers are engaged in the greatest offensive of all time on the farm front. Their 1945 victories of food production, and their aid to win the war, open them on again this year, in face of ever increasing problems of manpower and machinery shortages.

American soldiers of the soil are working around the clock to farm their fertile land — to plant and cultivate growing crops — to make the most of every minute.

And a major part of this great offensive is the production of livestock — cattle, calves, hogs and lambs — to make meat for America and our allies. Our soldiers fight best on a diet rich in meat — and war workers, too, need the energy-building proteins and vitamins of meat. For Americans are a meat-eating people.

But meat on the hoof is one thing — and

meat on the plate is another. That's Swift & Company has the job to do. With nation-wide meat packing and distribution facilities, we are able to bridge the 1,500 miles or more that lie between the producer and consumer. And as we do so, we are also working to it that his meat goes where it is needed.

We have for you the following items:

"A Nation's Meat"
"Cows and Calves, U.S.A."
"Pork and Ham"
Phone list free to ask for them.

Although Swift & Company produces over 100 million pounds of livestock meat and other products a year, we produce a great variety of products for you. We produce a great variety of products for you.

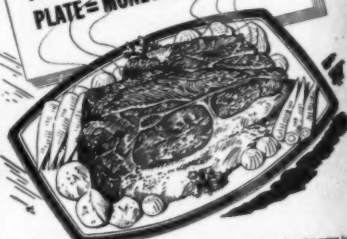
SWIFT & COMPANY
CHICAGO 9, ILLINOIS

SWIFT ADDRESSES ADS TO LIVESTOCK GROWERS

Livestock producers are given a figurative "pat on the back" by Swift & Company in a series of advertisements which the company published throughout last year in farm publications and country newspapers. The ads, which also served to bring into focus Swift's part in "bridging the thousand miles that lie between producer and consumer," reveal a sound grasp of the producers' problems and are written in a style that livestock growers can understand and appreciate.

Typical of these ads are the two reproduced above (reduced two and one-half times). The ad on the left pays

POT ROAST ON THE PLATE = MONEY IN YOUR BANK



On July 5 we started putting money in the hands of thousands of women.

And that was just a start!

Swift will reach every meat buyer possible with money and maximum advertising directed to all kinds of consumers — with advertising in radio, newspapers, magazines for their use, and mail-order advertising plans for their use, and more and better means for preparing complete beef.

We'll have an entire year to keep the thousands of women of the kind of beef you produce flowing through marketing channels in Mrs. Consumer's dinner table.

Have you any suggestions?

SWIFT & COMPANY
CHICAGO 9, ILLINOIS

tribute to the producer and emphasize the importance of his task with the words: "Our soldiers fight best on a diet rich in meat—our war workers, too, need the energy-building proteins and vitamins of meat. For Americans are a meat-eating people."

The right hand ad outlines the promotional and educational efforts being put forth by Swift to increase consumer demand for beef from grass-fed cattle, utilizing an appetizing pen-and-ink drawing of a steaming roast to emphasize this theme. The ad concludes with the query: "Have you any suggestions?"

A new series has been launched for the current year.

"SPEED"



INDUSTRY'S MOST URGENT DEMAND

FORT WAYNE, IND. DETROIT, MICH.
DAYTON, OHIO LOUISVILLE, KY.
LAFAYETTE, IND. SIOUX CITY, IOWA
CINCINNATI, OHIO NASHVILLE, TENN.
INDIANAPOLIS, IND. MONTGOMERY, ALA.
OMAHA, NEB.

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

Central
LIVESTOCK ORDER BUYING CO
South St. Paul, Minn.
West Fargo, N.D. Billings, Mont.

Order Buyer of Live Stock
L. H. McMURRAY
Indianapolis, Indiana

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, February 1, 1945, reported by Office of Marketing Services, War Food Administration:

HOES (quotations based on hard hogs): Chicago Mat. Stk. Yds. Omaha Kans. City St. Paul

BARRROWS AND GILTS:

Good and Choice:					
120-140 lbs.	\$13.75-14.75	\$13.00-14.00			
140-160 lbs.	14.25-14.75	14.00-14.70	\$14.25-14.45	\$13.90-14.50	\$14.45 only
160-180 lbs.	14.75 only	14.70 only	14.35-14.45	14.25-14.50	14.45 only
180-200 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
200-220 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
220-240 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
240-270 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
270-300 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
300-330 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
330-360 lbs.	14.75 only	14.50-14.70	14.45 only	14.50 only	14.45 only

Medium:					
100-220 lbs.	14.00-14.75	13.75-14.00	14.00-14.45	13.90-14.50	14.25-14.85

SOWS:

Good and Choice:					
270-300 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
300-330 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
330-360 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
360-400 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

Good:					
400-450 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
450-500 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

Medium:					
250-550 lbs.	12.75-13.75	13.25-13.85	13.50-13.70	13.50-13.75	13.25-13.50

SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:					
700-900 lbs.	15.75-16.75	15.50-16.25	15.00-16.25	15.00-16.25	15.50-16.75
900-1100 lbs.	16.25-17.25	15.50-16.25	15.50-16.50	15.25-16.50	15.75-17.00
1100-1300 lbs.	16.25-17.25	15.50-16.50	15.50-16.50	15.50-16.50	15.75-17.00
1300-1500 lbs.	16.25-17.25	15.50-16.50	15.50-16.75	15.50-16.50	15.75-17.00

STEERS, Good:					
700-900 lbs.	14.75-15.75	14.00-15.50	13.50-15.50	13.25-15.25	14.25-15.75
900-1100 lbs.	15.00-16.25	14.00-15.50	13.70-15.50	13.50-15.50	14.25-15.75
1100-1300 lbs.	15.00-16.25	14.25-15.50	14.00-15.50	13.75-15.50	14.25-15.75
1300-1500 lbs.	15.00-16.25	14.25-15.50	14.00-15.50	13.75-15.50	14.25-15.75

STEERS, Medium:					
700-1100 lbs.	12.00-15.00	11.50-14.00	11.00-13.75	11.25-13.75	11.50-14.25
1100-1300 lbs.	12.50-15.00	11.75-14.25	12.00-13.75	11.50-13.75	11.50-14.25

STEERS, Common:					
700-1100 lbs.	10.50-12.50	9.75-11.75	9.50-11.50	10.00-11.50	9.00-11.50

HEIFERS, Choice:					
600-800 lbs.	15.25-16.00	14.50-15.50	14.50-15.75	14.25-15.50	15.00-16.00
800-1000 lbs.	15.50-16.25	14.50-15.75	14.75-15.85	14.50-15.75	15.00-16.00

HEIFERS, Good:					
600-800 lbs.	14.00-15.25	13.25-14.50	12.75-14.75	12.75-14.50	13.00-15.00
800-1000 lbs.	14.25-15.50	13.50-14.75	12.75-14.75	13.00-14.50	13.00-15.00

HEIFERS, Medium:					
500-900 lbs.	11.50-14.25	10.50-13.50	10.00-12.50	10.50-13.00	11.00-13.00

HEIFERS, Common:					
500-900 lbs.	9.50-11.50	8.75-10.50	8.50-10.00	9.25-10.50	8.50-11.00

COWS, All Weights:					
Good	14.00-15.25	11.50-13.50	11.75-13.50	12.00-13.50	11.00-13.00
Medium	11.75-14.00	9.50-11.50	10.00-11.75	10.50-12.00	9.25-11.00
Cutter & com.	7.75-11.75	7.00-9.50	7.00-10.00	7.75-10.50	7.00-9.25
Caner	6.75-7.75	6.00-7.00	6.00-7.00	6.50-7.75	6.00-7.00

BULLS (Yng. Excl.), All Weights:					
Beef, good	12.75-13.75	12.50-13.00	12.00-13.25	12.25-13.00	11.75-13.00
Sausage, good	8.75-11.75	8.00-12.50	11.50-12.25	11.75-12.50	11.00-12.00
Sausage, med.	11.00-12.25	10.00-11.00	10.00-11.50	10.50-11.75	10.00-11.00
Butch. cut. & com.	9.00-11.00	8.00-10.00	8.25-10.00	8.50-10.50	7.75-10.00

VEALERS:					
Good & choice	14.50-15.50	13.75-15.00	12.50-14.50	13.00-14.00	13.00-14.50
Common & med.	8.50-14.50	10.00-13.75	8.50-12.50	9.00-13.00	8.00-13.00
Cull	7.50-8.50	6.00-10.00	7.00-8.50	6.00-9.00	5.50-8.00

CALVES:					
Good & choice	11.75-13.00	12.00-13.75	10.50-13.50	12.50-14.00
Common & med.	8.75-11.75	8.00-12.00	7.50-10.50	8.50-12.50
Cull	7.75-8.75	6.00-8.00	6.50-7.50	6.50-8.50

SLAUGHTER LAMBS AND SHEEP:

LAMBS:					
Good & choice	15.85-16.25	15.75-16.25	15.25-15.75	15.25-15.75	15.00-15.65
Medium & good	14.00-15.50	13.75-15.50	13.25-15.00	14.00-15.00	12.50-14.75
Common	11.75-13.25	10.00-13.25	11.00-12.75	11.75-13.75	10.00-12.25

YLG. WETHERS:					
Good & choice	13.50-14.00	12.75-13.50	13.00-13.85	12.50-13.50	12.50-13.50
Common & med.	12.00-13.00	11.25-12.50	11.50-12.75	11.25-12.25	11.00-12.25

EWES:					
Good & choice	8.00-8.50	6.75-7.50	7.75-8.35	7.75-8.25	7.75-8.25
Common & med.	6.50-7.75	5.00-6.50	6.00-7.50	6.25-7.50	6.00-7.50

Quotations on woolled stock based on animals of current seasonal market weights and wool growth.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ending Jan. 27, 1945.

CATTLE

	Week ended Jan. 27	Prev. week	Cor. week, 1944
Chicago	26,692	28,483	29,834
Kansas City	20,374	22,764	18,096
Omaha	24,638	24,904	21,721
East St. Louis	10,842	12,172	12,553
St. Joseph	8,357	9,833	9,509
Sioux City	10,974	10,294	12,768
Wichita	3,261	2,819	3,555
Philadelphia	2,529	2,312	2,600
Indianapolis	2,168	2,019	2,685
New York & Jersey City	10,208	11,380	11,380
Okl. City	6,974	7,117	7,075
Cincinnati	5,076	6,150	18,934
Denver	6,513	5,848	7,074
St. Paul	14,094	13,418	14,362
Milwaukee	3,566	3,394	3,624
Total	156,256	163,106	175,770

*Cattle and calves.

HOGS

	Week ended Jan. 27	Prev. week	Cor. week, 1944
Chicago	88,442	108,707	170,608
Kansas City	31,991	36,769	97,876
Omaha	40,970	49,987	102,880
E. St. Louis	35,019	70,127	128,068
St. Joseph	18,506	18,588	49,607
Sioux City	30,859	44,847	70,317
Wichita	2,587	3,144	13,548
Philadelphia	11,763	11,505	18,296
Indianapolis	16,052	22,452	28,892
New York & Jersey City	44,574	51,063	67,394
Okl. City	10,591	10,018	25,674
Cincinnati	11,594	12,051	79,678
Denver	14,393	13,241	25,559
St. Paul	27,322	30,767	99,707
Milwaukee	4,218	4,939	14,231
Total	409,083	493,200	992,333

*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

	Week ended Jan. 27	Prev. week	Cor. week, 1944
Chicago	19,612	26,444	22,818
Kansas City	40,848	43,164	29,602
Omaha	42,489	41,339	39,413
East St. Louis	6,223	6,151	7,769
St. Joseph	27,089	25,295	10,607
Sioux City	24,498	25,432	29,273
Wichita	2,470	2,367	1,590
Philadelphia	3,348	2,730	2,596
Indianapolis	2,062	2,372	1,876
New York & Jersey City	54,005	60,179	61,009
Okl. City	1,309	2,175	2,182
Cincinnati	2,474	493	1,924
Denver	14,286	13,892	13,189
St. Paul	19,659	26,066	22,420
Milwaukee	1,506	1,340	1,698
Total	260,968	279,590	245,026

*Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Jan. 29, 1945:

CATTLE:

Steers, med. & gd.	\$15.50@16.50
Cows, com. & med.	11.00@13.50
Cows, cut. & com.	9.50@11.00
Cows, can. & cut.	7.50@9.50
Bulls, com. & med.	10.00@13.50

CALVES:

Vealers, gd. & ch.	\$17.50@18.60
Vealers, com. & med.	14.50@17.50
Calves, med. & gd.	13.00@16.00
Calves, com. & med.	8.50@11.00

HOGS:

Gd. & ch., 160-240 lb.	\$15.00
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LAMBS:

Lambs, gd. & ch.	\$16.50
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Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Jan. 27, 1945.

	Cattle	Calves	Hogs*	Sheep
Salable	1,152	2,345	866	81
Directs incl.	6,485	9,970	19,415	45,302
Previous week:				
Salable	1,823	2,702	293	274
Directs incl.	6,835	8,201	25,333	51,104

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Marketing Service, War Food Administration)

Des Moines, Ia., February 1.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were little changed this week. Prices were reported as follows:

Hogs, good to choice:	
160-180 lb.	\$14.20@14.40
180-240 lb.	14.20@14.40
240-330 lb.	14.20@14.40
330-360 lb.	14.20@14.40

Sows:	
270-300 lb.	\$13.45@13.70
400-550 lb.	13.30@13.70

Receipts of hogs at Corn Belt markets for the week ended February 1 were as follows:

	Same day last wk.	Same day last yr.
Jan. 26	36,800	42,300
Jan. 27	29,700	39,900
Jan. 28	38,800	45,600
Jan. 30	28,800	32,300
Jan. 31	27,000	37,200
Feb. 1	27,000	37,000

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended January 27, were reported to be as follows:

WEEK ENDED:	Cattle	Hogs	Sheep
Jan. 27	283,000	398,000	518,000
Jan. 20	272,000	475,000	511,000
1944	264,000	839,000	294,000
1943	213,000	563,000	296,000
1942	198,000	521,000	257,000

WEEK ENDED:	Hogs
January 27	398,000
January 20	395,000
1944	718,000
1943	498,000
1942	449,000

WEEK ENDED:	Cattle	Hogs	Sheep
Jan. 27	779,000	1,506,000	961,000
Jan. 20	778,000	2,683,000	918,000
1944	674,000	1,809,000	388,000
1943	677,000	1,959,000	518,000
1942	580,000	1,482,000	365,000

SAN ANTONIO RECEIPTS

Gross sales of livestock at the San Antonio Union Stock Yards, San Antonio, Tex., for the year 1944 broke all previous records by \$3,913,399.48, an increase of 12.9 per cent over the record for 1942, the next highest, and 34.3 per cent over 1943, officials have announced.

It was also reported by this source that, with the exception of goats and a small margin in calves, the number of head of livestock broke all records, the total number of head sold exceeding one million for the first time.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Jan. 27, 1945, as reported to THE NATIONAL PROVISIONER.

Armour, 5,305 hogs and 1,900 sheep; Swift, 1,335 hogs and 610 sheep; Wilson, 3,733 hogs; Western, 963 hogs; Agar, 4,285 hogs; Shippers, 10,331 hogs; Others, 31,953 hogs.

Total: 26,692 cattle; 4,331 calves; 60,720 hogs; 19,612 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,707	404	2,261	12,974
Cudahy	2,946	643	967	7,714
Swift	2,656	808	1,868	14,940
Wilson	3,015	133	1,211	4,882
Campbell	2,016	422	2,042	5,817
Others	10,256	2,410	8,349	46,236
Total	25,596	4,210	8,349	46,236

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	8,163	8,729	15,544
Cudahy	5,596	5,671	8,481
Swift	6,378	5,136	11,712
Wilson	2,742	5,773	2,194
Independent	2,128	9,309	...
Others
Cattle and calves: Kroger, 967; Nebraska Beef, 747; Eagle, 43; Greater Omaha, 150; Hoffman, 78; Rothschild, 318; Roth, 223; So. Omaha, 1,165; Merchant's, 41.			
Total	26,629	cattle and calves;	37,746 hogs and 37,951 sheep.

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,982	1,410	6,884	2,886
Swift	2,730	2,027	5,907	2,063
Hester	1,811	4,364	574	...
Hell	...	1,711
Key	...	1,227
Lachda	...	2,550
Stedoff	...	912
Others	3,319	180	3,064	700
Shippers	5,705	2,045	17,549	509
Total	16,547	5,062	44,258	6,782

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,007	497	7,246	17,759
Armour	3,227	533	6,243	8,120
Others	3,430	208	1,472	841
Total	9,664	1,238	14,961	26,720
Not including 4,523 hogs and 1,210 sheep bought direct.				

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Cudahy	4,413	163	8,638	9,666
Armour	4,333	109	9,283	7,336
Swift	2,923	104	5,544	5,680
Others	490	3	42	...
Shippers	8,671	...	8,501	2,179
Total	20,230	381	32,006	24,861

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,489	310	1,545	2,740
Guggenheim	429
Dowd
Outtag	158	...	88	...
Dodd	154	...	733	...
Sunflower	221	...
Pioneer	11
Others	2,254	...	938	6
Total	4,495	310	3,525	2,746

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,480	723	1,442	480
Wilson	2,127	580	1,550	387
Others	360	3	753	...
Total	4,967	1,306	3,747	867
Not including 701 cattle, 6,444 hogs and 442 sheep bought direct.				

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Call's	565
Kahn's	1,120	...	4,485	...
Lover	400	...
Meyer	2,029	...
Schachter	234	89
Schroth	17	...	2,570	...
Stegner	272	141
Others	1,846	724	1,056	60
Shippers	15	755	2,094	...
Total	3,521	1,709	12,613	625
Not including 1,839 cattle and 2,946 hogs bought direct.				

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,956	1,646	1,886	6,484
Swift	1,911	1,767	1,875	7,483
Blue
Bonnet	379	9	51	4
City	173	108	546	...
Rosenthal	363	93	165	...
Total	4,782	3,618	4,523	13,967

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,156	236	4,349	6,210
Swift	1,320	141	5,806	4,955
Cudahy	706	101	3,305	5,214
Others	3,018	121	1,976	1,250
Total	6,200	599	15,436	17,620

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,510	2,214	11,443	5,744
Cudahy	935	1,595	4,307	...
Swift	4,644	5,531	15,879	9,068
Others	7,424	2,243
Total	15,513	11,583	27,322	19,650

TOTAL PACKER PURCHASES

	Week ended Jan. 27	Prev. week	Cor. 1944
Cattle	164,856	167,416	161,459
Hogs	282,208	282,277	622,889
Sheep	217,579	204,138	166,274

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Jan. 26	2,671	710	13,861	7,363
Jan. 27	361	39	2,908	671
Jan. 28	16,058	1,049	14,484	12,315
Jan. 29	10,521	1,175	18,376	5,425
Jan. 31	14,300	1,000	13,000	10,500
Feb. 1	5,500	800	13,000	4,500

*Wk. so far 46,379 4,024 58,860 32,740
Wk. ago 45,368 4,072 70,672 36,531
1944 40,755 3,505 134,598 32,319
1943 37,990 3,082 98,557 31,393
*Including 552 cattle, 39 calves, 18,549 hogs and 9,957 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Jan. 26	1,902	46	2,726	1,817
Jan. 27	100
Jan. 28	281	...	216	51
Jan. 29	6,895	171	3,650	2,839
Jan. 31	5,000	200	2,000	2,000
Feb. 1	8,000	100	2,000	1,500

Wk. so far 15,176 471 7,806 6,390
Wk. ago 17,514 628 10,135 8,513
1944 15,784 482 10,595 8,509
1943 15,106 902 18,892 4,265

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Feb. 1:

	Week ended Feb. 1	Prev. week
Packers' purch.	39,142	48,167
Shippers' purch.	10,622	15,475
Total	49,764	63,642

PACIFIC COAST LIVESTOCK

Receipts for five days ended January 25.

	Cattle	Calves	Hogs	Sheep
Los Ang.	8,066	1,737	1,441	1,232
San Fran.	1,650	70	850	1,835
Portland	2,550	200	2,050	1,050

CANADIAN STORAGE STOCKS

	Jan. 1, 1945	Dec. 1, 1944	5 yr. avg. Jan. 1
Beef	31,058,593	30,546,497	30,252,995
Veal	5,051,365	6,475,650	4,237,961
Pork	47,874,827	47,450,169	63,190,152
Mt. & lamb	6,185,748	6,108,527	6,511,576

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European Representatives: R. W. Collins & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London, Australia and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities. Canadian Representatives: C. A. Pemberton & Co., Ltd., Toronto, Ont.

Rath's
from the Land O'Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cans of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Marketing Service, W.F.A.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending January 27, 1945.	5,006	1,572	590
	Previous week	4,677	1,723	562
	Same week year ago	3,773	1,880	757
COWS, carcass	Week ending January 27, 1945.	2,888	2,632	1,483
	Previous week	2,712	2,308	1,584
	Same week year ago	2,027	1,598	1,429
BULLS, carcass	Week ending January 27, 1945.	249	21	181
	Previous week	506	36	139
	Same week year ago	536	52	93
VEAL, carcass	Week ending January 27, 1945.	9,626	791	373
	Previous week	11,205	1,128	602
	Same week year ago	7,759	814	738
LAMB, carcass	Week ending January 27, 1945.	33,464	10,342	17,612
	Previous week	31,336	8,508	15,183
	Same week year ago	33,874	11,054	13,952
MUTTON, carcass	Week ending January 27, 1945.	9,920	1,753	2,389
	Previous week	9,785	1,685	1,850
	Same week year ago	1,950	22	524
PORK CUTS, lbs.	Week ending January 27, 1945.	1,462,432	518,055	114,966
	Previous week	1,271,572	397,444	108,023
	Same week year ago	2,799,908	519,743	209,498
BEEF CUTS, lbs.	Week ending January 27, 1945.	279,747
	Previous week	254,866
	Same week year ago	290,755

LOCAL SLAUGHTERS

CATTLE, head	Week ending January 27, 1945.	10,061	2,529	...
	Week previous	11,629	2,312	...
	Same week year ago	11,610	2,900	...
CALVES, head	Week ending January 27, 1945.	9,319	2,480	...
	Previous week	8,570	1,642	...
	Same week year ago	9,207	2,143	...
HOGS, head	Week ending January 27, 1945.	44,715	11,765	...
	Previous week	50,956	11,505	...
	Same week year ago	67,015	18,296	...
SHEEP, head	Week ending January 27, 1945.	53,908	3,348	...
	Previous week	59,800	2,730	...
	Same week year ago	60,453	2,506	...

Country dressed product at New York totaled 5,865 veal, 166 hogs and 327 lambs. Previous week 4,549 veal, 172 hogs and 136 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Total slaughter of meat animals at 32 inspected centers for the week ended January 27 dropped to the lowest level in months. Hog kill was less than half as large as a week earlier with only 729,764 head processed against 1,489,746 head in the same week of last year. Cattle kill also dropped under a year earlier, but a few more lambs and calves were processed than a year ago.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City	10,208	9,110	44,574	54,886
Baltimore, Philadelphia	3,638	644	26,834	1,312
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	12,107	2,701	42,048	7,330
Chicago, Elburn	31,099	8,251	88,442	47,135
St. Paul-Wisconsin Group	23,361	29,302	69,930	27,500
St. Louis Area	13,143	7,959	55,019	11,007
Sioux City	10,974	533	30,839	42,680
Omaha	23,198	1,440	40,970	24,496
Kansas City	20,374	3,529	31,991	40,588
Iowa & So. Minn.	17,689	7,426	186,209	64,661
SOUTHEAST				
	7,078	4,312	36,778	...
SOUTH CENTRAL WEST				
	17,456	6,989	36,587	37,337
ROCKY MOUNTAIN				
	5,908	583	16,187	18,000
PACIFIC				
	18,038	4,028	23,376	30,307
Total	214,271	86,827	729,764	404,066
Total prev. week	228,891	88,135	937,103	429,872
Total last year	218,521	75,862	1,489,746	374,128

*Includes St. Paul, S. St. Paul and Newport, Minn.; Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis N.Y. Stock Yards, E. St. Louis, Ill. and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Texas, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla. and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended January 27	2,549	886	26,799
Last week	3,017	694	31,000
Last year	2,352	877	23,612

SAVE MANPOWER AND TIME BY USING THESE PORTABLE, STURDY GRAVITY CONVEYORS

This light duty, portable, gravity-type conveyor "beats anything on wheels". The 2"x1" angle frame and ball bearing rollers facilitate ease of operation. Available in 12", 18", and 24" widths. Write for descriptive literature and prices.

Also Available Motorized Electrically Powered Conveyors

E. G. JAMES CO.

316 So. La Salle St.
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CINCINNATI, O.

**"AMERICAN BEAUTY"
HAMS AND BACON**

**Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions**

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BOSTON 9—P. G. Gray Co., 148 State St.
CLEVELAND 15—Fred L. Sternheim, 801 Caxton Bldg.
NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 6—Earl McAdams, 204 Walnut Place
WASHINGTON 4—Clayton P. Lee, 1108 F. St. S.W.

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QUALITY

**BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM
• VEGETABLE OIL •**

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MAIN OFFICE - PLANT AND REFINERY
3800-4000 E. BALTIMORE ST.
BALTIMORE, MD.

WASHINGTON, D.C. 438 - 11th St. & W. RICHMOND, VA. 22 NORTH 17th St. ROANOKE, VA. 317 E. Campbell Ave.

CLASSIFIED ADVERTISEMENTS

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Position Wanted

PACKING HOUSE EXECUTIVE: Sales and production, 25 years' experience in all phases of the meat industry. Prefer Pacific coast. W-12, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CARING SALESMAN: Contacting eastern territory past several years, well known, can handle additional lines. Commission basis. W-29, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

PACKING HOUSE MANAGER or Superintendent with thirty years practical and executive experience. Prefer Pacific coast. W-30, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

WANTED: Superintendent by company operating medium size packing plant, experienced in slaughtering, processing, sausage manufacturing, rendering and some knowledge of mechanical maintenance. This is a good post war job offering real opportunities to the right man. W-20, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Foreman for small sized eastern firm. Thoroughly experienced in sausage manufacture, to take complete charge of shop. Excellent salary. Polish speaking preferred but not necessary. W-31, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced men: 2 stuffers, 1 cook, 1 smoker, 1 pork cutter, 5 all around butchers. Steady employment. Post war positions in an Ohio plant. Write W-32, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Hog casing foreman. Large packer. Give full details in first letter. W-21, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

INDEPENDENT sausage manufacturer in Michigan wants a man to take charge of sausage production. Give details of past experience, age and salary expected. W-918, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Assistant superintendent for growing Chicago packing house. Splendid opportunity for right man. W-33, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

SAUSAGE MAKER WANTED

Lengthy experience necessary. Must have good references of character and stability. New, medium sized plant located in Indiana, working conditions ideal. Willing to pay \$100.00 per week to person who can prove knowledge, experience and capability. This is an opportunity for a permanent position with even greater possibilities for one who takes pride in his product and the name it bears. Our employees are aware of this ad and all replies will be held in strict confidence. W-16, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED in modern large meat packing plant, one architectural engineer, one mechanical engineer for general designing, and one mechanical engineer to be assistant power plant engineer. Three years' minimum experience. W-3, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Killing and cutting foreman who is thoroughly experienced on both cattle and hogs. Medium sized plant in central east. State age, experience and full particulars. W-927, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKINGHOUSE REFRIGERATING ENGINEER: Good salary, plant in New York Area. Give full details in first letter. W-944, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Plants for Sale & Wanted

WHOLESALE and retail market, slaughter house, sausage machinery and all equipment. Sell or lease. Location in heart of city. Good opportunity for right man. For details and further information write Josephine Lebbe, 2812 Cole Ave., Waco, Texas.

FOR SALE: Small packing plant, good town, doing splendid wholesale and retail business. Real bargain. Priced right for quick sale by owner. FS-26, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF KILLING PLANT: 1,000 cattle a week, plus 2,500 calves and lambs. B.A.I. inspected. New York area. FS-34, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

FOR SALE: Complete wholesale sausage manufacturing machinery and equipment. 1310 W. Arthur Ave., Milwaukee, Wisconsin. Telephone Sheridan 0654.

WANTED: B.A.I. plant, either to lease or buy, with capacity of about 200 cattle weekly. Within 1,000 miles range of New York city. W-18, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

Equipment for Sale

MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 10' dia. x 4'10" high; 2—428 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—341 Meat grinders; 1—327 Buffalo Silent Cutter; 1—Creasy #152-Y Ice Breaker. Inspect our stock at 835 Doremus Ave., Newark, N. J. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

1—Boss Jr. belly roller
1—Link-Belt bacon slicing machine with motor
1—Senior automatic electric can sealer
1—Hog or bone crusher
1—Sausage stuffer
80—Bacon forming boxes
1—Revolving baking oven

FS-27, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Stainless steel sausage stuffing table. Top made of 12 gauge stainless steel and substantially reinforced underneath. The pipe legs are fitted with adjustable ball feet, which can be used for leveling the table wherever necessary. Specifications are: overall length, 9 feet, overall height, 36 inches, overall width, stuffer end, 18 inches; opposite end 46 inches. This table has never been used. Crated and ready for delivery at \$208.50 f.o.b. Kansas City. Phil Hantover, Inc., 1817 Baltimore Ave., Kansas City 8, Mo.

FOR SALE: Best & Donovan scribe saw, like new. Has been used very little. A.C. current, 220 volts, 60 cycle, 6 1/4" saw, 3 phase. Price \$285.00 f.o.b. Wilmington, Delaware. Wilmington Provision Company.

5,000 Second Hand Barrels

STEAM CLEANED, recoopered, completely reconditioned ready to fill. \$3.00 each f.o.b. Oklahoma City. Not cleaned, but free from broken staves, heads or hoops. \$2.25 each f.o.b. Oklahoma City. C. Camp, 2219 S.W. 15th St., Oklahoma City, Okla.

Equipment Wanted

WANTED: 150 ton hydraulic cracking press. State age, trade name, price and condition. SOMERVILLE PACKING CO., 20 Water St., Somerville, Mass.

Buy Another War Bond



PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
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SIGURD R. JENSEN
CONSULTING ENGINEER
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FOR
FRUITS · VEGETABLES · FISH · ETC
DEHYDRATING EQUIPMENT

A. K. ROBINS & CO. INC. BALTIMORE, MD.
WRITE FOR CATALOGUE

Meat and Gravy

For a pig, "King Neptune," the Navy's porker, is doing all right. He has been auctioned off in war bond sales more than 25 times and has helped to sell more than \$17,000,000 worth of bonds. Given to the Navy by Sherman Boner, West Frankfort, Ill., King has been spared from the usual porkers' fate because of his unusual "selling" ability. At one bond sale, he brought in a cool million in war bonds.



An *Oklahoma City Times* editorial writer waxes lyrical in a recent editorial explaining why certain counties in the southern part of the state, famous for their fine registered foundation stock, are becoming known as "Hereford Heaven." "But really," the scribe concludes in a burst of native pride, "all of Oklahoma is truly a Hereford Heaven."



Keeping eggs fresh for as long as a year is no problem, according to Alex L. Romanoff, professor of poultry husbandry in the New York state college of agriculture at Cornell. The professor has found that it is necessary only to dip eggs in boiling water for five seconds, air cool them and then store at 40 deg. F. He explains that "the flash heat treatment coagulates a thin layer of outer albumen which serves to protect the contents."



Meat eaters of the British Isles are in for something new as soon as a certain vessel, en route to England from New Zealand, unloads its cargo. The boat is carrying a load of goat meat to help alleviate the British meat shortage.



Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

Newspaper misrepresentation of facts as applied to the meat industry was a sore spot among members of the trade some 30 years ago. Leading the battle against "sensationalism masquerading as truth," THE NATIONAL PROVISIONER cited a typical example on August 2, 1913: "Recently there appeared a magazine article purporting to show the cost of beef between producer and consumer. A calf sold by a breeder for \$19.25 was fattened by a feeder and sold to a packer for \$85.55. The meat sold at retail for \$99.21. The whole computation was plainly set forth, including cost of feeding, cost of packing, retailing, etc. . . . And yet, supposedly intelligent newspaper editors seized upon the article as a basis of denunciation of the meat trade for causing high meat prices. They compared the \$19.25 price for the thin calf with the \$99.21 obtained for the meat at retail, and left the unposted and hurried newspaper reader to infer that the wide difference was due to meat trade extortion. As a matter of fact, the figures show that the feeder made \$11.70 profit on this animal, the packer's profit was only \$2.30, even after selling the offal, and the retail butcher made but \$5.45 profit after deducting cost of doing business. . . . No amount of explaining afterwards would correct the false impression given the horde of newspaper readers. Of course, not all newspapers are like this . . . but with the majority the temptation to 'make a good story' seems to outweigh other considerations."

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in this issue of THE NATIONAL PROVISIONER



American Can Co.	1
American Hair & Felt Company	37
Armour and Company	12
Aromix Corporation	20
Central Livestock Order Buying Co.	44
Central Soya Co., Inc.	1
Cincinnati Butchers' Supply Co.	28
Cincinnati Cotton Products Co.	20
Cleveland Cotton Products Co.	46
Continental Can Co.	23
Cudahy Packing Co., The	26
Daniels Manufacturing Co.	46
Diamond Crystal Salt Co.	47
Dodge Division, Chrysler Corp.	19
Dole Refrigerating Co.	40
Fearn Laboratories, The	21
Felin, John J., & Co., Inc.	46
Frederick Iron & Steel Company	23
French Oil Mill Machinery Co.	45
Gair Co., Robert, Inc.	20
General Electric Company	2
Hirdler Corp.	27
Goodyear Tire & Rubber Co.	5
Great Lakes Stamp & Mfg. Co.	20
Griffith Laboratories, The	Third Cover
Ham Boiler Corporation	47
Hummel & Downing Company	33
Hunter Packing Co.	46
Hygrade Food Products Corp.	33
International Salt Company, Inc.	11
James, E. G., Co.	40
Jensen, Sigurd R.	49
Josam Manufacturing Company	32
Kahn's, E., Sons Co.	45
Kennett-Murray & Co.	44
Kohn, Edward, Company	41
Krey Packing Co.	40
Mayer, H. J., & Sons Co.	37
McMurray, L. H.	44
Meyer, H. H., Packing Co., The	40
Midland Paint & Varnish Co.	32
Montgomery Elevator Company	30
Nobs Chemical Company	45
Oakite Products, Inc.	35
Packers Commission Co.	34
Peters Machinery Co.	35
Pliofilm	5
Preservaline Mfg. Co., The	5
Rapids-Standard Co., Inc.	39
Rath Packing Company	47
Reynolds Electric Co.	33
Robins, A. K., & Co., Inc.	40
Rotary Lift Company	10
Sayer & Co., Inc.	45
Schlumberger, Wm.-T. J. Kurdie Co.	48
Simmonds, Richard A.	38
Smith's Sons Co., John E.	Second Cover
Specialty Mfrs. Sales Co.	25
Stange, Wm. J., Co.	9
Steelcote Manufacturing Co.	First Cover
Superior Packing Co.	47
Swift & Company	Fourth Cover
Tarbons Co., The	20
Taylor Instrument Companies	30
Vegetable Juices, Inc.	41
Vogt, F. G., & Sons, Inc.	40
Weston Trucking & Forwarding Co.	45
Wilmington Provision Co.	49
Winger Manufacturing Co., Inc.	43

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7
37
12
29
44
3
30
38
40
23
28
46
47
19
40
22
46
33
45
30
8
27
5
28
ver
47
35
46
33
11
48
49
33
46
44
43
40
37
44
49
30
36
45
35
24
25
5
6
39
67
33
49
10
45
46
38
Cover
28
9
Cover
47
Cover
28
20
43
40
46
46
43
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